

CULINARY ARTS, SEMESTER B

Credits: 0.5

COURSE OVERVIEW AND GOALS

[Getting Started/Best Practices Template](#)

Culinary Arts, Semester B, is a one-semester course that is intended to help you gain an understanding of menu planning, food presentation, and different service styles. This course covers the running of food service establishments and kitchen management skills. In addition, the course explains the personal skills and professional traits needed in the food service industry. Finally, the course covers career opportunities and career management skills.

Prerequisite courses: Culinary Arts, Semester A v2.0

Foundational skills: general literacy and communication skills needed for all high school online courses

By the end of this course, you will be able to do the following:

- ❖ Analyze factors, practices, and ethical considerations that affect menu planning, service delivery, and customer satisfaction in food service establishments.
- ❖ Create operational planning materials informed by knowledge of food service roles, regulations, and industry resources.
- ❖ Identify green practices and certification processes used by food service establishments.
- ❖ Identify the ethics, values, traits, and interpersonal skills needed for career growth in the food service industry.
- ❖ Apply professional communication and leadership skills relevant to the food service industry.
- ❖ Prepare a training and development presentations for restaurant staff.
- ❖ Evaluate strategies for professional growth, career-planning tools, and roles of student organizations in building leadership skills.
- ❖ Identify culinary career paths, certification and licensing requirements, and sustainability and community engagement practices relevant to the restaurant industry.

COURSE COMPONENTS AND GRADING RUBRIC

The table gives a breakdown of the weight for each component in the course. Weight represents the percentage of the total score coming from each activity.

Course Components	Count	Weight*
Pretest. <i>A pretest is an optional assessment, typically designed for credit recovery. If a student shows mastery of a lesson objective, the student may be automatically exempted from the upcoming activities associated with the mastered objective. Pretests are not included as a component of the student's final grade.</i>	4	0%
Module. <i>Each module in this course contains an interactive tutorial or study and an associated mastery test. Tutorials and studies combine instruction and practice to prepare students for the mastery test, which is a computer-scored lesson-level summative assessment. The module score comes from a student's score on the mastery test.</i>	14	20%
Discussion. <i>A discussion activity is an opportunity for students to collaborate with their peers. An online threaded discussion mirrors the educational experience of a classroom discussion initiated when a teacher asks a complex, open-ended question. Students can engage in the discussion by responding both to the question and to the thoughts of others allowing for higher-order thinking about terminal objectives.</i>	4	20%
Unit Activity. <i>A Unit Activity is at the end of a unit and constitutes one or more small tasks. Its purpose is to deepen understanding of key unit concepts and tie them together. Each Unit Activity includes a simple rubric. The teacher versions include both a rubric and modeled sample answers. Unit Activities are teacher graded.</i>	4	20%
Posttest. <i>A posttest appears at the end of each unit.</i>	4	20%
End-of-Semester Test. <i>An end-of-semester test (EOS) appears at the end of each course.</i>	1	20%
Total	31	100%

Weight* Teachers may manually adjust these weights if desired, per district grading requirements.

SCOPE AND SEQUENCE

UNIT 1: MEAL PLANNING AND PRESENTATION

In this unit, you will identify factors that affect menu costing and planning. You will also identify different serving styles and various components of table settings. Finally, you will identify critical interactions and identify factors that affect customer satisfaction.

Activity	Activity Objective
Syllabus	Review the Course Syllabus at the beginning of the course.
Menu Planning	Identify factors that affect menu costs and meal planning when creating menus for various events.
Service Styles	Recall different serving styles and components of meals and table settings across contexts and settings.
Customer Satisfaction	Identify critical interactions, factors, and ethics that affect customer satisfaction in the restaurant industry.
Unit Activity: Meal Planning and Presentation	Examine ways that food service establishments can improve customer service.

UNIT 2: THE FOOD SERVICE INDUSTRY

In this unit, you will identify SMART goals and identify the persons responsible for various aspects of running a food service establishment. Then, you will select good kitchen management practices and identify roles and responsibilities of various kitchen staff. Finally, you will categorize departments of a food establishment based on functions, define a business plan and its components, and identify the four Ps of marketing.

Activity	Activity Objective
Food Service Establishments	Identify the roles, regulatory considerations, and security measures involved in operating a food service establishment.
Kitchen Management	Write clear specifications and guidelines for ordering food products and designing a kitchen layout.
Entrepreneurship	- Summarize food industry job roles and local entrepreneurial support resources. - Create a marketing plan for a culinary business.
Unit Activity: The Food Service Industry	- List green practices that some food establishments use. - Identify how food service establishments can obtain green certification.

UNIT 3: PERSONAL TRAITS AND PROFESSIONAL SKILLS

In this unit, you will define values and identify important traits, personal qualities, and skills for career growth. You will also identify important workplace habits and skills.

Then, you will select appropriate forms of communications and identify effective reading and writing strategies. Finally, you will define verbal and nonverbal communication, identify the meaning of nonverbal gestures, recognize active listening, and select techniques to improve communication skills.

Activity	Activity Objective
Personal Qualities and Ethics	Identify ethics, values, personal traits, and various skills needed for career growth.
Professional Skills	Recognize business etiquette practices, positive workplace habits, and various problem-solving skills.

Activity	Activity Objective
Reading and Writing	- Summarize food sanitation practices. - Write a business letter to restaurant vendors and suppliers.
Speaking and Listening	- Prepare a training and development presentation for a restaurant. - List techniques for active listening.
Unit Activity: Personal Traits and Professional Skills	Prepare a presentation on time management skills for a kitchen staff.

UNIT 4: CAREERS

In this unit, you will identify the components of a SMART goal, identify important documents related to a job search, and list the steps to achieve a goal. You will also select appropriate careers, identify the roles and responsibilities of certain culinary arts professionals, and recognize certifications and licensing requirements. Then, you will select appropriate methods for career advancement and work-life balance, and identify professional culinary organizations. Finally, you will identify positive and possible negative traits of leaders.

Activity	Activity Objective
Looking for a Job	- Identify the components of a SMART goal and list the steps to achieve a goal. - Create a career portfolio and sample résumés using personal information and research on résumé formats. - Examine how student organizations related to culinary arts enhance leadership skills.

Activity	Activity Objective
Career Choices	- Identify various careers and career paths, including roles, requirements, and responsibilities of culinary arts professions. Review certifications and licensing requirements. - Identify sustainability and community practices for a restaurant and ways it can engage with its community.
Career Management	- Create strategies for professional growth, including goal-setting, networking, and workplace communication. - Identify ways to maintain work-life balance. - Examine the importance of food industry professional organizations in your life.
Leadership Skills	Identify strong leadership skills and how leaders can motivate and encourage their employees.
Unit Activity: Careers	Create a written report on kitchen leadership and a graphical representation of restaurant career paths.

COURSE MAP

You will achieve course level objectives by completing each lesson's instruction, assignments, and assessments. For a detailed look at how the materials meet these objectives, review the [course map](#).