# El Monte Union High School District – Career Technical Education

# 8021 ADVANCED FOOD SERVICE AND HOSPITALITY

DATE:

**INDUSTRY SECTOR:** Hospitality, Tourism and Recreation Sector

**PATHWAY:** Food Service and Hospitality

**CALPADS TITLE:** 

# **METHODS OF INSTRUCTION**

- Direct instruction
- Group and individual applied projects
- Multimedia
- Demonstration
- Field trips
- Guest speakers

# **STUDENT EVALUATION:**

- Student projects
- Observation record of student performance
- Completion of assignment

#### **INDUSTRY CERTIFICATION:**

None

# **RECOMMENDED TEXTS:**

• Pro-start Level 2

# **PROGRAM OF STUDY**

| Grade | Fall | Spring | Year | Course<br>Type | Course Name                                |
|-------|------|--------|------|----------------|--|
|       |      |        |      |                | 8021 Advanced Food Service and Hospitality |

| INTRODUCTION TO THE FOOD INDUSTRY. ENTERING THE WORKFORCE   | CR | Lab/<br>CC   | Standards  |
|---|----|--------------|--|
| This unit will cover how to prepare for a job search, identify the desired job and determine contacts and references. The process of becoming a chef involves some career stages throughout the years. The first stage is entering the foodservice workforce.  At completing this unit, students will be able to:  a. Understand how to prepare for a job search. b. Recall sources for finding job opportunities. c. Recognize considerations for submitting a resume. d. Summarize the importance of completing a job application form. e. Understand effective behaviors when interviewing. f. Explain what employers expect from workers. g. Recall what employees can expect from their employers. h. Summarize various laws and conditions of employment. | 10 | <b>CC</b> 20 | Academic: LS: 11-12.1, 11-12.2, 11-12.3 RSIT: 11-12.1, 11-12.2, 11-12.3 11-12.4 WS: 11-12.1, 11-12.2, 11-12.3 11-12.4 WHSST: 11-12. 11-12.5, 11-12.6 A-SSE: 1 A-CED: 1, 2, 3 A-REI: 1 F-IF: 4 SEP: 2, 3, 5 CC: 6 CTE Anchor: Communications 2.1, 2.2, 2.3, 2.4 2.5, 2.6 Career Planning and Managemei 3.1, 3.2, 3.3, 3.4 3.5 Technology: 4.1 4.2, 4.3, 4.4 Problem Solving and Critical Thinking: 5.1, 5. Health and Safe 6.1, 6.2, 6.3, 6.4 6.5, 6.6, 6.7 |

|      |                     |    |            | and Application:<br>11.4 |
|------|---------------------|----|------------|--------------------------|
|      |                     |    |            | CTE Pathway:             |
|      |                     |    |            | B1.3, B1.1, B2.4,        |
|      |                     |    |            | B2.3, B2.1, B2.2,        |
|      |                     |    |            | B3.6, B3.5, B3.4,        |
|      |                     |    |            | B3.2, B3.1, B3.3,        |
|      |                     |    |            | B4.1, B4.5, B4.2,        |
|      |                     |    |            | B5.1, B5.2, B5.3,        |
|      |                     |    |            | B6.3, B6.4, B6.1,        |
|      |                     |    |            | B6.2, B7.6, B7.5,        |
|      |                     |    |            | B7.3, B8.1, B8.3,        |
|      |                     |    |            | B8.4, B9.2, B9.1,        |
|      |                     |    |            | B9.5, B9.9, B10.1,       |
|      |                     |    |            | B10.3, B11.6,            |
|      |                     |    |            | B11.1, B12.1,            |
| 1    |                     |    |            | B12.2, B12.5,            |
|      |                     |    |            | B12.4                    |
| III. | MEET AND POULTRY ID | CR | Lab/<br>CC | Standards                |

In this unit, students will discover how to identify quality meat and poultry and how best to prepare and serve it. Meat is traditionally considered the center of the plate, or the focus, of the meal. The chef's ability to choose quality meat and poultry is crucial. Equally as important to selecting quality ingredients is the ability to chose the proper methods of preparation and cooking.

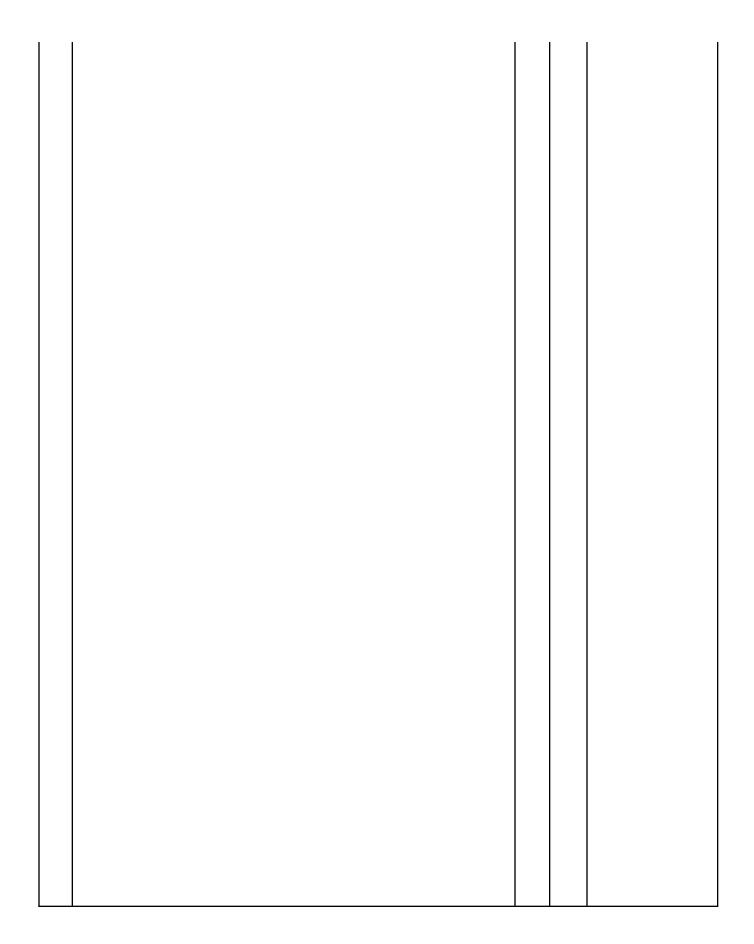
At the completing this unit students will be able to:

- a. Understand the elements that compose meats and how they impact the texture of the meats
- b. Summarize how aging affects the surface of the meat
- c. Explain the factors to consider when selecting the best cooking method for a cut of beef

|     |   |              |          | 8.2, 8.4 Leadership and Teamwork: 9.2, 9.3, 9.5 Technical Knowledge and Skills: 10.1, 10.2, 10.4, 10.11, 10.13 Demonstration and Application: 11.2, 11.3 CTE Pathway: B1.4, B2.3, B2.4, B3.1, B3.2, B3.3, B3.6, B3.5, B3.4, B4.2, B4.1, B4.3, B4.2, B4.1, B4.3, B4.5, B4.4, B5.4, B5.2, B5.5, B5.6, B5.1, B5.3, B6.1, B6.5, B6.4, B6.3, B6.2, B6.7, B6.6, B7.1, B7.2, B7.4, B7.3, B7.5, B7.6, B8.4, B8.5, B8.2, B8.3, B8.1, B9.1, B9.2, B9.3, B9.5, B10.3, B10.2, B10.1, B11.6, B11.5, B11.1, B11.2, B11.3, B12.2, B12.4, B12.1, B12.3, B12.6, B12.5 |
|-----|---|--------------|----------|--|
| IV. | This section will cover all levels of management in the Food Industry. Students will learn how to run and effectively operate a student-run café. Students will take an order, fill orders, prep for the next business day, shop for the next business day and keep an accountability system. | <b>CR</b> 10 | 20<br>20 | Academic: LS: 11-12.2, 11-12.3 RSIT: 11-12.2, 11-12.3 RLST: 11-12.1, 11-12.2, 11-12.3, 11-12.4 WS: 11-12.1, 11-12.2, 11-12.3, 11-12.4 WHSST: 11-12.4 A-SSE: 1 A-CED: 1, 3 A-REI: 3, 6 N-Q: 1, 3 SEP: 3, 5 CC: 1, 3, 6  |

|    |                       |           |            | 4.2, 4.4 Problem Solving and Critical Thinking: 5.1, 5.3 Health and Safety: 6.2, 6.4 Ethics and Legal Responsibilities: 8.2 Leadership and Teamwork: 9.1, 9.2, 9.3, 9.4 Technical Knowledge and Skills: 10.1, 10.2, 10.3 Demonstration and Application: 11.1, 11.2, 11.3 CTE Pathway: B1.2, B1.4, B1.1, B1.3, B2.1, B2.4, B2.2, B2.3, B3.1, B3.4, B3.5, B3.3, B3.2, B4.1, B4.2, B4.5, B4.3, B4.4, B5.1, B5.2, B5.4, B5.5, B5.3, B5.6, B6.1, B6.2, B6.3, B6.4, B6.5, B6.6, B6.7, B7.1, B7.2, B7.6, B7.5, B7.3, B7.4, B8.5, B8.1, B8.2, B8.3, B8.4, B9.4, B9.5, B9.8, B9.9, B9.6, B9.7, B10.2, B10.3, B10.1, B11.2, B11.1, B11.3, B11.4, B11.5, B11.6, B12.1, B12.2, B12.6, B12.5, B12.3, |
|----|-----------------------|-----------|------------|---|
|    |                       |           |            | B12.4   |
| V. | RESTAURANT ACCOUNTING | <b>CR</b> | Lab/<br>CC |   |

|     | Students will understand the levels of food safety in a restaurant. This section will cover the Material Safety Data Sheets, first in first out method of storage, |    |            |  |
|-----|--|----|------------|--|
| VI. | SAFE FOOD HANDLING IN A RESTAURANT   | CR | Lab/<br>CC | Standards  |
|     |  |    |            | 2.2, 2.3, 2.4 Career Planning and Management: 3.1, 3.2, 3.3, 3.4 Technology: 4.1, 4.2, 4.3, 4.4 Problem Solving and Critical Thinking: 5.1, 5.2, 5.3, 5.4 Health and Safety: 6.2, 6.3, 6.4, 6.5, 6.6 Responsibility and Flexibility: 7.2, 7.3, 7.4 Ethics and Legal Responsibilities: 8.3, 8.4 Leadership and Teamwork: 9.1, 9.3 Technical Knowledge and Skills: 10.1, 10.1, 10.2, 10.3, 10.4, 10.5, 10.6 Demonstration and Application: 11.3, 11.4 CTE Pathway: B1.4, B1.3, B1.1, B1.2, B2.3, B2.2, B3.5, B3.6, B3.3, B3.4, B4.2, B4.4, B4.3, B5.4, B5.5, B5.2, B5.3, B5.6, B6.3, B6.6, B6.7, B7.3, B7.4, B7.5, B8.2, B8.3, B8.4, B8.5, B10.3, B10.1, B10.2, B11.1, B11.6, B11.4, B11.5, B11.2, B11.3, B12.1, B12.2, B12.3, B12.4, B12.5, B12.6 |



# Entered by:

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