

Food Technology 180 hours

1. OVERVIEW
 - a. Understands food service occupations
 - b. Understands education and training opportunities
2. SAFETY AND SANITATION
 - a. Performs area cleaning responsibilities
 - b. Properly operates, cleans and stores equipment and utensils
 - c. Properly cares and stores cutlery and cutting boards
 - d. Demonstrates knowledge of location and use of fire equipment
 - e. Exhibits personal cleanliness, appropriate grooming and attire
 - f. Understands causes of food borne illness or outbreak, temperatures for food safety, Department of Environmental Health Department regulations and rules according to the California Retail Food Code (CalCode)
3. FOOD SERVICE
 - a. Understands how to greet guests
 - b. Demonstrates how to serve guests and observe guests to fulfill needs and replenish beverage
 - c. Knows how to accept payment
 - d. Performs setting and bussing tables and carry a tray of dishes safely
 - e. Arranges serving areas, tables and decorations
 - f. Performs area cleaning responsibilities
4. FOOD PREPARATION THEORY
 - a. Understands how to prepare vegetables
 - b. Understands how to prepare salads
 - c. Understands how to prepare sandwiches
 - d. Understands bakery basics
 - e. Performs cleaning and sanitation of equipment
 - f. Organizes and stores food and supplies
 - g. Demonstrates awareness of coordinating food orders
 - h. Demonstrates competence in restaurant safety, sanitation and critical temperatures for quality control (HACCP)
 - i. Demonstrates competence in food borne illness and disease
 - j. Demonstrates competence in kitchen mathematics
 - k. Demonstrates competence in basic cooking methods
 - l. Demonstrates competence in basic concepts and methods of entry level baking
 - m. Demonstrates competence in waiter/waitress and table setting etiquette, customer service and relations techniques
5. CATERING (Optional)
 - a. Understands methods for preparing beverages, for catering
 - b. Understands methods for preparing, and serving, vegetables, salads, for catering
 - c. Prepares sandwiches or entrees for catering
 - d. Replenishes supplies and food as necessary on buffet tables or individual
 - e. Maintains a clean and sanitized area using CalCode guidelines
 - f. Organizes and stores food and supplies using First In, First Out (FIFO) concept and at proper temperatures
6. ESSENTIAL EMPLOYABILITY SKILLS/CAREER PREPARATION STANDARDS
 - a. Demonstrates personal skill development (positive attitude, honesty, self-confidence and time management)
 - b. Demonstrates effective interpersonal skills (group dynamics, conflict resolution and negotiations)
 - c. Demonstrates academic skills, critical thinking and problem-solving in the workplace
 - d. Demonstrates effective communication
 - e. Demonstrates occupational safety issues and observe all safety rules
 - f. Demonstrates career awareness and knowledge of pathways
 - g. Demonstrates ability to adapt to changing technology