

Food Technology Course Outline – 180 Hours

Major Units of Instruction Industry Sector / Pathways Aligned Hospitality/Tourism/Recreation Sector – Food Service and Hospitality Pathway (B)	Expected Student Learning Results (ESLRs)	Assessment and Materials	Class Hours	Academic Standards Reinforced
<p>1. ESSENTIAL EMPLOYABILITY SKILLS/CAREER PREPARATION STANDARDS</p> <p>a. Understand how personal skill development affects employability (positive attitude, honesty, self-confidence, time management). <i>8.0</i></p> <p>b. Understand principles of effective interpersonal skills (group dynamics, conflict resolution, negotiations). Greeting customers and customer service. <i>5.0</i></p> <p>c. Understand the importance of good academic skills, critical thinking, and problem-solving in the workplace.</p> <p>d. Understand principles of effective communication and telephone skills. <i>3.0</i></p> <p>e. Understand occupational safety issues and observe all safety rules. <i>6.0</i></p> <p>f. Understand career awareness, paths, and strategies for obtaining employment. <i>2.0</i></p> <p>g. Understand and adapt to changing technology. <i>9.0</i></p> <p>h. Understand and prepare for employment (resume, job application, job interview, portfolio development). <i>10.0</i></p> <p>i. Overview of culinary occupations, education/training opportunities and advancement opportunities. <i>3.0</i></p>	<p>Responsible Individuals Effective Communicators Interpersonal Learners Technological Producers Problem Solvers</p>	<p>* Lecture * Videos * hands-on demonstrations * Group activities * Guest speakers * Written Tests * Note Taking * Task assessments</p>	5	<p>Language Arts (8) R 1.3, 2.6 W1.3, 2.5. LC 1.4,1.5, 1.6 LS1.2, 1.3, 1.7 (9/10) R2.1,2.3,2.6; W2.5; LC1.4; LS 1.1, 2.3 (11/12) R2.3; W2.5; LC1.2 <u>Math (7)</u> NS1.2, 1.3, 1.7 MR 1.1,1.3,2.1, 2.7,2.8, 3.1 <u>CAHSEE</u> Lang. Arts R 8.2.1 (9/10) R 2.1, 2.3; W2.5 Math (7) NS 1.2, 1.3, 1.7 MR 1.1, 2.1, 3.1</p>
<p>2. SAFETY AND SANITATION <i>6.0,B2.0, B3.0, B3.1, B3.2, B3.3, B3.4, B3.5, B3.6, A3.1, A3.2, A3.</i></p> <p>a. Performs area cleaning responsibilities <i>6.1</i></p> <p>b. Properly operates, cleans and stores equipment and utensils <i>6.2, B5.6</i></p> <p>c. Care and storage of cutlery and cutting boards <i>6.2</i></p> <p>d. Knows location and use of fire equipment <i>B2.1</i></p> <p>e. Exhibits personal cleanliness, appropriate grooming and attire <i>B2.1</i></p> <p>f. Knowledge of 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) <i>B2.2, B3.4</i></p>	<p>Interpersonal Learners Technological Producers Problem Solvers</p>	<p>* Lecture * Videos * hands-on demonstrations * Group activities * Guest speakers * Written Tests * Note Taking * Task assessments</p>	15	
<p>3. FOOD SERVICE <i>B1.0, B3.3, B3.5 B5.1, B5.3, B6.0, B6.6, B6.4, B6.5, B6.6, B8.0, B9.0 all apply</i></p> <p>a. Greets guests</p> <p>b. Serves guests and observes guests to fulfill needs and replenish beverages</p> <p>c. Writes guest ticket properly Taxes and percentages Maintains accurate register tape Count back change to customer Balances register tape to money</p> <p>d. Knows how to accept payment</p> <p>e. Sets and busses tables; carry a tray of dishes safely</p> <p>f. Knowledge of filling dispensers</p> <p>g. Arranges serving areas, tables and decorations</p> <p>h. Performs area cleaning responsibilities</p>	<p>Responsible Individuals Effective Communicators Interpersonal learners Technological Producers Problem Solvers</p>	<p>* Lecture * Videos * hands-on demonstrations * Group activities * Guest speakers * Written Tests * Note Taking * Task assessments</p>	40	<p>Number Sense Standards 1.1, 1.3, 1.7</p> <p>Also reinforced: Reasoning – 1.1, 2.1, 2.2, 2.3, 2.4, 2.8</p>

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<p>4. FOOD PREPARATION THEORY <i>B6.0 apply all, B10.0, B10.1,</i></p> <ul style="list-style-type: none"> a. Preparation of beverages and dispensers b. Cuts and plates desserts; scores for portion control c. Prepares fruits and vegetables d. Prepares salads and salad dressing e. Garnishes plates for service f. Prepares sandwiches g. Understands bakery basics B7.1, B7.4 h. Understands soup and sauce basics i. International cuisines - introduction, basics, short preparation j. Replenishes supplies and food as necessary k. Performs cleaning and sanitation of equipment l. Organizes and stores food and supplies m. Awareness of coordinating food orders n. Prepare food using correct techniques and procedures B6.4 	<p>Interpersonal learners Technological Producers Problem Solvers</p>	<ul style="list-style-type: none"> * Lecture * Videos * hands-on demonstrations * Group activities * Guest speakers * Written Tests * Note Taking * Task assessments 	50	<p>Reading 2.1 (gr 9&10: Reading for Info. 2.1, 2.7)</p> <p>Writing 2.2 (gr 9&10) 1.5 synthesize</p>
<p>5 EXAMINATIONS</p> <ul style="list-style-type: none"> a. Restaurant equipment identification, safety and user exam b. Food service weight, scales and measures exam c. Restaurant safety, sanitation and critical temperatures for quality control (HACCP) exam d. Food borne illness and disease exam e. Restaurant monetary and mathematic exams <ul style="list-style-type: none"> 1. Recipe conversion exam 2. Guest check, tax and gratuity exercises and exam f. Basic cooking methods exam g. Basic concepts & methods of entry level baking exam h. Waiter/waitress and table setting etiquette, customer service and relations techniques 	<p>Responsible Individuals Effective Communicators Interpersonal learners Technological Producers Problem Solvers</p>	<ul style="list-style-type: none"> * Lecture * Videos * hands-on demonstrations * Group activities * Guest speakers * Written Tests * Note Taking * Task assessments 	10	<p>Reading for Info.2.1</p> <p>Writing 1.5 - Synthesize</p>
<p>6 SUPERVISION EXPERIENCE B4.1</p> <ul style="list-style-type: none"> a. Manage Waste b. Time Management 	<p>Responsible Individuals Effective Communicators Interpersonal learners Technological Producers Problem Solvers</p>	<ul style="list-style-type: none"> * Lecture * Videos * hands-on demonstrations * Group activities * Guest speakers * Written Tests * Note Taking * Task assessments 	13	
<p>6 FIELD TRIP TO SEVERAL DIFFERENT JOB SITES</p>	<p>Responsible Individuals Effective Communicators Interpersonal learners Technological Producers Problem Solvers</p>	<ul style="list-style-type: none"> * Lecture * Videos * hands-on demonstrations * Group activities * Guest speakers * Written Tests * Note Taking * Task assessments 	2	
<p>7 GUEST SPEAKER FROM FOOD SERVICE INDUSTRY</p>	<p>Responsible Individuals Effective Communicators Interpersonal learners Technological Producers Problem Solvers</p>	<ul style="list-style-type: none"> * Lecture * Videos * hands-on demonstrations * Group activities * Guest speakers * Written Tests * Note Taking * Task assessments 	5	

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<p>8 COMMERCIAL BAKING - Optional Unit <i>B7.0 all apply</i></p> <ul style="list-style-type: none"> a. Discuss and understand baking terminology b. Identify and demonstrate mixing and baking procedures c. Creams, sauces and fillings <ul style="list-style-type: none"> 1 Identify, produce and evaluate a variety of creams used in restaurant desserts 2 Identify, produce and evaluate a variety of sauces used in desserts and plated presentations 3 Identify and evaluate a variety of fillings d. Restaurant Style Plated Desserts <ul style="list-style-type: none"> 1 Plan a dessert menu based on availability, season, theme and style 2 Identify prep work involved in restaurant desserts 3 Produce a gelatin based plated dessert 4 Produce a custard based plated dessert 5 Produce a component based plated dessert utilizing various methods; modernist, neo-classicism, architectural or impressionist 6 Evaluate a variety of plated desserts for color, flavor, appearance, structural integrity, balance, texture and aroma e. Chocolate and Sugar <ul style="list-style-type: none"> 1 Identify a variety of chocolates and methods of use 2 Identify a variety of sugars and methods of use 3 Evaluate chocolate and sugar pieces based on appearance, color, shine, taste, and texture 	Responsible Individuals Effective Communicators Interpersonal learners Technological Producers Problem Solvers	<ul style="list-style-type: none"> * Lecture * Videos * hands-on demonstrations * Group activities * Guest speakers * Written Tests * Note Taking * Task assessments 	20	
<p>9. Catering – Optional Unit <i>B1.0, B3.3, B3.5 B5.1, B5.3, B6.0, B6.6, B6.4, B6.5, B6.6, B8.0, B8.1, B9.0 all apply, B10.1, B10.2</i></p> <ul style="list-style-type: none"> a. Understands menu preparation and coordinates with contact person b. Preparation of beverages – hot and cold for service c. Cuts and plates desserts d. Prepares fruits and vegetables f. Prepares salads and salad dressing g. Garnishes plates for service h. Prepares sandwiches i. Replenishes supplies and food as necessary on buffet tables or individual service j. Performs cleaning and sanitation of equipment as stated in CalCode k. Organizes and stores food and supplies using First In, First Out (FIFO) concept l. Keeps food at safe temperatures waiting service m. Portion control n. Prepare various soups o. Sauces and gravy 	Responsible Individuals Effective Communicators Interpersonal learners Technological Producers Problem Solvers	<ul style="list-style-type: none"> * Lecture * Videos * hands-on demonstrations * Group activities * Guest speakers * Written Tests * Note Taking * Task assessments 	20	
TOTAL HOURS			180	