

**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:** Advanced Food Service and Hospitality (Capstone)

**CALPADS CODE:** 8021

**HOURS:**

Total	Classroom	Laboratory/CC/CVE
180	60	120

JOB TITLE	O*NET CODE	JOB TITLE	O*NET CODE
Cooks, Short Order	35-2015.00	Cooks, Fast Food	35-2011.00
Food Preparation Workers	35-2021.00	Cooks, All Other	35-2019.00

**COURSE DESCRIPTION:**

This class is designed to continue building on the foundation skills of first year. Emphasis will be placed on the fundamental skills of Culinary Arts. Twenty percent of the class will be spent in the classroom studying the theories of Culinary Arts. Eighty percent of class time will be spent in the lab exercising the theories that were introduced and showing connection to the past exercises providing introduction for upcoming exercises. This is also a student run café where students prepare, serve and sell food items. Upon completion of the requirements for this class, the student will be prepared for a food service position. Students with a grade of B or higher will be given a food handler exam proctored by Teacher.

**A-G APPROVAL:** No

**ARTICULATION:** None

**DUAL ENROLLMENT:** None

**PREREQUISITES:**

Prerequisite
Have successfully completed an intermediate course in Foods

**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 Type	Course Name
					8021 Advanced Food Service and Hospitality

I.	INTRODUCTION TO THE FOOD INDUSTRY. ENTERING THE WORKFORCE	CR	Lab/ CC	Standards
	<p>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.</p> <p>At completing this unit, students will be able to:</p> <ol style="list-style-type: none"> <li>Understand how to prepare for a job search.</li> <li>Recall sources for finding job opportunities.</li> <li>Recognize considerations for submitting a resume.</li> <li>Summarize the importance of completing a job application form.</li> <li>Understand effective behaviors when interviewing.</li> <li>Explain what employers expect from workers.</li> <li>Recall what employees can expect from their employers.</li> <li>Summarize various laws and conditions of employment.</li> </ol>	10	20	<p><b>Academic:</b></p> <p>LS: 11-12.1, 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: 11-12.1, 11-12.2, 11-12.4, 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</p> <p><b>CTE Anchor:</b></p> <p>Communications: 2.1, 2.2, 2.3, 2.4, 2.5, 2.6  Career Planning and Management: 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, 5.4  Health and Safety: 6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.7  Responsibility and Flexibility: 7.2, 7.3  Ethics and Legal Responsibilities: 8.1, 8.2  Leadership and Teamwork: 9.1, 9.2  Technical Knowledge and Skills: 10.1, 10.1, 10.2, 10.3, 10.4  Demonstration and Application: 11.1, 11.2</p> <p><b>CTE Pathway:</b></p> <p>B1.1, B1.2, B1.3, B1.4, B2.1, B2.2, B2.3, B2.4, B3.1, B3.2, B3.3, B3.4,</p>

				B3.5, B3.6, B4.1, B4.2, B4.3, B4.4, B4.5, B5.1, B5.2, B5.3, B5.4, B5.6, B5.5, B6.1, B6.2, B6.3, B6.4, B6.6, B6.5, B6.7, B7.2, B7.1, B7.3, B7.4, B7.6, B8.1, B8.2, B8.3, B8.4, B8.5, B9.1, B9.2, B9.3, B9.4, B9.5, B9.6, B9.7, B9.8, B9.9, B10.1, B10.2, B10.3, B11.1, B11.2, B11.3, B11.4, B11.5, B11.6, B12.1, B12.2, B12.3, B12.4, B12.5, B12.6
<b>II.</b>	<b>FOOD PRESENTATION</b>	<b>CR</b>	<b>Lab/CC</b>	<b>Standards</b>
	<p>This unit will cover the front of the house staff. The front of the house is more than the servers which directly wait on tables. There are also hosts, cashiers, bus persons, and bartenders. The service staff is crucial to the success of a foodservice operation because they can make or break the dining experience.</p> <p>At the completion of this unit the student will be able to:</p> <ol style="list-style-type: none"> <li>Recall roles of the front of the house staff</li> <li>Summarize the skills that contribute to the quality front of the house service</li> <li>Compare and contrast the three main service styles.</li> <li>Recognize the steps necessary to present a dining area</li> <li>Explain how to provide guests with a quality dining experience from start to finish</li> <li>Summarize the origins, preparation, and service of coffee and tea.</li> </ol>	10	20	<p><b>Academic:</b></p> <p>LS: 11-12.1  RSIT: 11-12.3  RLST: 11-12.2  WS: 11-12.4  WHSST: 11-12.5  A-REI: 1  SEP: 4, 5  PE: 12.1.2, 12.1, 12.2, 12.2.6</p> <p><b>CTE Anchor:</b></p> <p>Communications: 2.1, 2.2  Career Planning and Management: 3.1, 3.2  Technology: 4.1  Problem Solving and Critical Thinking: 5.1  Health and Safety: 6.1, 6.4  Responsibility and Flexibility: 7.4, 7.6  Ethics and Legal Responsibilities: 8.4, 8.7  Leadership and Teamwork: 9.1, 9.3  Technical Knowledge and Skills: 10.1, 10.3, 10.6, 10.9, 10.11, 10.12, 10.13, 10.14  Demonstration</p>

				and Application: 11.4 <b>CTE Pathway:</b> 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, B12.2, B12.5, B12.4
<b>III.</b>	<b>MEET AND POULTRY ID</b>	<b>CR</b>	<b>Lab/ CC</b>	<b>Standards</b>
	<p>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.</p> <p>At the completing this unit students will be able to:</p> <ol style="list-style-type: none"> <li>Understand the elements that compose meats and how they impact the texture of the meats</li> <li>Summarize how aging affects the surface of the meat</li> <li>Explain the factors to consider when selecting the best cooking method for a cut of beef</li> <li>Summarize how meats and poultry are inspected and graded in the United States</li> <li>Recognized meat's subprimal cuts of and the appropriate cooking method.</li> </ol>	10	20	<p><b>Academic:</b> LS: 11-12.1, 11-12.2, 11-12.3 RSIT: 11-12.3, 11-12.4 RLST: 11-12.1, 11-12.2, 11-12.3 WS: 11-12.1, 11-12.3, 11-12.4, 11-12.5 WHSST: 11-12.2, 11-12.4 A-SSE: 1 A-REI: 1 F-IF: 6 G-CO: 12 SEP: 2, 3, 5, 6 CC: 3 ESS: ESS3 PE: 12.1</p> <p><b>CTE Anchor:</b> Communications: 2.2, 2.3, 2.4 Career Planning and Management: 3.3, 3.4, 3.5 Technology: 4.1, 4.2, 4.4 Problem Solving and Critical Thinking: 5.2, 5.3 Health and Safety: 6.1, 6.2, 6.3, 6.4, 6.5, 6.6, 6.7 Responsibility and Flexibility: 7.3, 7.4, 7.5, 7.6 Ethics and Legal Responsibilities:</p>

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, B4.5, 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.	LEVEL MANAGEMENT	CR	Lab/CC	Standards
	<p>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.</p>	10	20	<p><b>Academic:</b>            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  <b>CTE Anchor:</b>            Communications: 2.1, 2.3, 2.4            Career Planning and Management: 3.2, 3.3, 3.4, 3.5            Technology: 4.1,</p>

				<p>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  <b>CTE Pathway:</b>  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</p>
<b>V.</b>	<b>RESTAURANT ACCOUNTING</b>	<b>CR</b>	<b>Lab/CC</b>	<b>Standards</b>
	Students will learn the basics of restaurant accounting. They will learn how to manage the revenue of the café and how to make a smart purchase. They will also determine what is cost-effective for food preparation. Students will learn the industry standard of food preparation	10	20	<b>Academic:</b> LS: 11-12.2, 11-12.3, 11-12.4 RSIT: 11-12.3, 11-12.4 RLST: 11-12.1, 11-12.2 WS: 11-12.2, 11-12.3, 11-12.4 A-SSE: 1, 1a, 1b A-CED: 1.1, 2, 3, 4 A-REI: 1, 2, 3, 3.1 <b>CTE Anchor:</b>

				<p>Communications: 2.2, 2.3, 2.4</p> <p>Career Planning and Management: 3.1, 3.2, 3.3, 3.4</p> <p>Technology: 4.1, 4.2, 4.3, 4.4</p> <p>Problem Solving and Critical Thinking: 5.1, 5.2, 5.3, 5.4</p> <p>Health and Safety: 6.2, 6.3, 6.4, 6.5, 6.6</p> <p>Responsibility and Flexibility: 7.2, 7.3, 7.4</p> <p>Ethics and Legal Responsibilities: 8.3, 8.4</p> <p>Leadership and Teamwork: 9.1, 9.3</p> <p>Technical Knowledge and Skills: 10.1, 10.1, 10.2, 10.3, 10.4, 10.5, 10.6</p> <p>Demonstration and Application: 11.3, 11.4</p> <p><b>CTE Pathway:</b></p> <p>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</p>
<b>VI.</b>	<b>SAFE FOOD HANDLING IN A RESTAURANT</b>	<b>CR</b>	<b>Lab/CC</b>	<b>Standards</b>
	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, proper three sink compartment use, and storing of both food and cleaning supplies.	10	20	<p><b>Academic:</b></p> <p>LS: 11-12.2</p> <p>RSIT: 11-12.2, 11-12.3, 11-12.7</p> <p>RLST: 11-12.1, 11-12.2</p> <p>WS: 11-12.1, 11-12.2, 11-12.3, 11-12.9</p>



WHSST: 11-12.1,  
11-12.2, 11-12.4  
A-SSE: 1  
A-CED: 1, 3  
A-REI: 1, 3  
N-Q: 1

**CTE Anchor:**

Communications:  
2.2, 2.3, 2.4  
Career Planning  
and Management:  
3.4, 3.5, 3.6, 3.7,  
3.9  
Technology: 4.1,  
4.2, 4.3, 4.4  
Problem Solving  
and Critical  
Thinking: 5.1, 5.2,  
5.3  
Health and Safety:  
6.1, 6.2, 6.4  
Responsibility and  
Flexibility: 7.2, 7.3  
Ethics and Legal  
Responsibilities:  
8.3, 8.4, 8.5, 8.6  
Leadership and  
Teamwork: 9.2  
Technical  
Knowledge and  
Skills: 10.1, 10.2,  
10.5, 10.6, 10.7  
Demonstration  
and Application:  
11.3, 11.4, 11.5

**CTE Pathway:**

B1.3, B1.4, B2.2,  
B2.3, B2.4, B3.6,  
B3.4, B3.5, B3.2,  
B3.3, B4.2, B4.3,  
B4.4, B4.5, B5.3,  
B5.4, B5.5, B5.6,  
B6.2, B6.1, B6.3,  
B6.4, B6.5, B6.6,  
B6.7, B7.1, B7.2,  
B7.3, B7.4, B7.5,  
B7.6, B8.1, B8.2,  
B8.4, B8.5, B9.1,  
B9.2, B9.7, B9.6,  
B9.9, B9.8, B9.5,  
B9.3, B9.4, B10.2,  
B10.3, B10.1,  
B11.5, B11.6,  
B11.3, B11.4,  
B11.1, B11.2,  
B12.1, B12.5,  
B12.2

**Entered by:**

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