

FOOD and HOSPITALITY MANAGEMENT

Course Description

This course is designed to prepare students to perform managerial duties, quantity production, and practice service skills used in institutional, commercial, or self-owned food establishments or other food service industry occupations. Emphasis is placed on mass production, government regulations, kitchen safety and sanitation, commercial equipment, purchasing procedures, food presentation, maintaining forms and records, and career preparation. Students can continue to accrue hours to meet the 400-hour work-based learning experience requirement of the National ProStart Certificate of Achievement. All students enrolled in this course must take the National Restaurant Association Education Foundation food safety and sanitation certification exam (ServSafe). Successful completion of this course earns one credit.

UNIT PACING

UNIT 0: Beginning of School Year (2 – 3 sessions)

- Introductions, supplies, classroom procedures, lab protocol
- Setting up an interactive notebook
- Navigating ItsLearning

UNIT 1: ServSafe (28 - 30 sessions)

- Chapter Resources (SS6e)
- Certification review & practice tests
- Certification exam instructions

UNIT 2: Cooking Methods (12 sessions)

- Moist heat methods
- Dry heat methods
- Dry heat w/ fat or oil methods
- Combination methods

UNIT 3: Meal Planning (8 sessions)

- Food group project & recipe research
- Cookbook
- Cycle menus

UNIT 4: Advanced Baking Techniques (16 sessions)

- Measurement review
- Breads & pastries
- Ice cream & custards
- Chocolate & sugar

UNIT 5: International Cuisine (20 sessions)

- The Americas
- Asia
- Europe
- Africa, Middle East, Caribbean

UNIT 6: Midterm & Final Exam (4 sessions)

- Review materials
- Chopped competition