

COURSE OUTLINE**Course:** 70676 FOOD SERVICE/CULINARY**Total Course Hours:** 360.00**CBEDS Title:** FOOD AND HOSPITALITY SERVICES**CBEDS #:** 4420**Job Title(s):**

Cook, Short Order Cook, Chef, Food Service Worker, Banquet Server, Prep Cook

Prerequisites:

16 years old or a junior in high school

Course Description:

This course is designed to prepare students for a variety of entry level jobs in the food service industry. Students will learn the basics of food preparation, customer service, safety, sales and equipment use. Students will work in community training sites. Integrated throughout the course are Academic and CTE standards, which include safety, communication, technology, ethics, career planning and other employability skills.

Hours	
Class	OJT

Occupational Competencies

1-7 on the Course Outline are generic to all BVROP courses and include the BVROP Student Outcomes

5.00		1	<u>ORIENTATION</u>	<ul style="list-style-type: none"> A Identifies and discusses course objectives and competencies. B Discusses ROP Student Outcomes. C Explains class attendance and behavior objectives.
5.00	15.00	2	<u>HEALTH, SAFETY AND ENVIRONMENTAL MANAGEMENT</u>	<ul style="list-style-type: none"> A Describes accident procedure. B Demonstrates appropriate safety practices (e.g. bending, lifting, etc.). C Demonstrates knowledge of classroom procedures and drills (e.g. earthquake, fire and emergency).
5.00	5.00	3	<u>ETHICS AND LEGAL RESPONSIBILITIES</u>	<ul style="list-style-type: none"> A Defines sexual harassment and discusses tactics for handling harassment situations. B Applies appropriate workplace behavior and standards.
10.00	20.00	4	<u>LEADERSHIP AND TEAMWORK</u>	<ul style="list-style-type: none"> A Describes the characteristics and benefits of teamwork and leadership. B Demonstrates ability to make appropriate decisions. C Works well with others and gives/takes constructive criticism.
15.00	5.00	5	<u>CAREER PLANNING</u>	<ul style="list-style-type: none"> A Prepares a finished, professional portfolio showing the best work that has been completed during the class. B Locates job opportunities through the use of want-ads and placement agencies. C Visits at least one facility related to area of training and observes jobs performed. D Completes a job application correctly. E Prepares for and critiques a simulated employment interview. F Discusses employee benefits and rights as related to the specific occupational job area including gender equity and equal opportunity. G Identifies acceptable procedures to leave a job. H Applies for a scholarship. I Completes a professional resume. J Demonstrates appropriate personal grooming and dress.

Hours	
Class	OJT

10.00	10.00
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6 COMMUNICATION

- A Uses effective workplace conversation.
- B Reads and interprets written information and directions.
- C Practices various forms of written communication appropriate to the occupation.

5.00	2.00
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7 STUDENT OUTCOMES

- A Demonstrates Occupational Specific, Communication and Critical Thinking Skills
- B Demonstrates Responsible Work Ethics
- C Demonstrates Career/Employment Literacy
- D Demonstrates Effective Use of Technology

30.00	44.00
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8 CUSTOMER SERVICE

- A Demonstrates team interpersonal skills
- B Demonstrates initiative/self-discipline
- C Demonstrates customer service skills
- D Provides team assistance
- E Performs sales transactions
- F Demonstrates problem solving skills/techniques

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9 SANITATION AND FOOD HANDLING

- A Demonstrates food safety and sanitation procedures in all food handling activities.
- B Demonstrates proper procedures for food receiving, storage, production, service, and clean up.
- C Describes specific principles of Hazard Analysis Critical Control Point (HACCP).
- D Applies critical control points for time and temperature.
- E Maintains standards in personal and grooming and hygiene as required by local, state, and federal sanitation regulations for food service establishments.
- F Describes and follows local, state and federal sanitatin regulations for food service establishments.
- G Describes types of food contamination and cases of food-borne illnesses.
- H Lists potential causes and methods of prevention.
- I Uses appropriate procedures for sanitizing work surfaces and storing tools, utensils, appliances, and equipment.

10.00	40.00
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10 SHORT ORDER COOKING

- A Operates a grill, stove, oven, deep fat fryer, slicers, cooking equipment
- B Follows directions
- C Accurately weighs/measures food
- D Cooks food to order: breakfast foods, lunch foods, dinner foods, special orders
- E Demonstrates work station organization/sanitation

15.00	50.00
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11 FOOD PREPARATION

- A Demonstrates ability to handle/rotate/store food
- B Demonstrates proper & safe handling of kitchen wares and utensils
- C Creates specialty foods
- D Creates entrees
- E Creates soups & sauces
- F Demonstrates work station organization/sanitation
- G Interpretes recipes

14.00	45.00
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12 SALAD BAR PREPARATION

- A Accurately weighs/measures food
- B Demonstrates ability to rotate and store food products
- C Displays salad bar products
- D Creates salad condiments
- E Demonstrates work station organization/sanitation

Hours	
Class	OJT

70676 FOOD SERVICE/CULINARY

TOTAL HOURS

Class	OJT	Course
124.00	236.00	360.00