

INTRODUCTION TO CULINARY ARTS AND HOSPITALITY

Introduction to Culinary Arts and Hospitality is recommended for all students regardless of their career cluster or pathway, in order to build basic culinary arts and hospitality knowledge and skills. It is especially appropriate for students with an interest in careers related to Hospitality, Tourism, and Culinary Arts. A project-based approach that utilizes higher order thinking, communication, leadership, and management processes is recommended. Topics include basic culinary skills in the foodservice industry, safety and sanitation, nutrition, basic hospitality skills, customer relations and career investigation. Students are able to explore this industry and examine their own career goals in light of their findings. Laboratory experiences that emphasize industry practices and develop basic skills are required components of this course.

- DOE Code: 5438
- Recommended Grade Level: Grade 9, 10
- Recommended Prerequisites: Nutrition and Wellness, Advanced Nutrition and Wellness
- Credits: 1 credit per semester, maximum of 2 credits
- Counts as a Directed Elective or Elective for the General, Core 40, Core 40 with Academic Honors and Core 40 with Technical Honors diplomas

Application of Content

Intensive laboratory applications are a component of this course and may be either school based or work based or a combination of the two. Work-based learning experiences should be in a closely related industry setting. Instructors shall have a standards-based training plan for students participating in work-based learning experiences.

Career and Technical Student Organizations (CTSOs)

Career and Technical Student Organizations are considered a powerful instructional tool when integrated into Career and Technical Education programs. They enhance the knowledge and skills students learn in a course by allowing a student to participate in a unique program of career and leadership development. Students should be encouraged to participate in FCCLA (Family, Career and Community Leaders of America), the CTSO for this area.

Content Standards

Domain 1 – Successful Customer Relations

Core Standard 1 Students will analyze the importance of communication and customer service to promote success in the food service industry.

Standards	
ICAH-1.1	Explain the importance of customer service and satisfaction for culinary and hospitality industry success
ICAH-1.2	Demonstrate basic table service techniques, including table setting, serving and removing food and beverage items, and delivering the check
ICAH-1.3	Demonstrate ability to communicate effectively with customers and co-workers
ICAH-1.4	Calculate sales-tax-tip totals, cash register and final receipts, and average sales per customer

Domain 2 – Preventing Accidents and Injuries

Core Standard 2 Students will apply concepts of emergency procedures to develop a safe working environment.

Standards	
ICAH-2.1	Investigate the role of Occupational Safety and Health Administration (OSHA) regulations
ICAH-2.2	Demonstrate ability to ensure electrical and fire safety when using food preparation and service equipment
ICAH-2.3	Demonstrate accident prevention techniques when using food preparation and service equipment
ICAH-2.4	Select and apply appropriate basic first aid procedures

Domain 3 – Preparing and Serving Safe Food

Core Standard 3 Students will demonstrate appropriate sanitation techniques to ensure high quality food service.

Standards	
ICAH-3.1	Demonstrate good personal hygiene and evaluate its effects on food safety
ICAH-3.2	Identify symptoms and prevention methods of foodborne illness.
ICAH-3.3	Demonstrate procedures and conditions to control microorganisms that cause food borne illnesses
ICAH-3.4	Explain the purpose and uses of the Hazard Analysis Critical Control Point (HACCP) food safety system
ICAH-3.5	Apply proper procedures for receiving, storing, preparing, cooking, holding, cooling, reheating, and serving food, including the proper use of appropriate tools and equipment to ensure that the five risk factors identified by the CDC are addressed
ICAH-3.6	Demonstrate procedures for cleaning and sanitizing tools and equipment

Domain 4 – Nutrition

Core Standard 4 Students will connect nutrition principles and their effect on menu planning for a variety of dietary needs.

Standards	
ICAH-4.1	Integrate the Dietary Guidelines, Recommended Dietary Allowances (RDAs) and other governmental resources to plan meals and determine portion sizes
ICAH-4.2	Utilize nutrition labels and other information on food packaging to make decisions about ingredients used in food preparation
ICAH-4.3	Adapt recipes for increased nutritional value and to accommodate special dietary needs

Domain 5 – Culinary Skills

Core Standard 5 Students will apply concepts of basic culinary skills to successfully plan and prepare quality food products.

Standards	
ICAH-5.1	Investigate components, functions, and purposes of standardized recipes
ICAH-5.2	Apply concepts of the recipe conversion factor for use in a variety of standardized recipes

	ICAH-5.3	Demonstrate correct use of common measurement tools, including scales, portioning scoops, and other tools used in the food service industry when weighing, measuring and portioning food
	ICAH-5.4	Apply concepts of knife safety when demonstrating knife skill techniques, including precision cuts
	ICAH-5.5	Demonstrate effective <i>mise en place</i> to accomplish efficient preparation of food products
	ICAH-5.6	Demonstrate a variety of industry-accepted cooking methods, including roasting and baking, broiling, grilling, griddling, sautéing, frying, deep frying, braising, stewing, poaching, and steaming
	ICAH-5.7	Demonstrate industry-accepted food preparation methods and basic techniques when preparing stocks, soups, sauces, breakfast foods, sandwiches, canapés, appetizers, salads, dressings, and marinades
	ICAH-5.8	Investigate regional and ethnic influences when selecting and preparing a variety of cultural menus
	ICAH-5.9	Create professional plating utilizing garnishing and food presentation techniques
Domain 6- Hospitality Management Skills		
Core Standard 6- Students will examine basic hospitality management skills.		
	Standards	
	ICAH 6.1	Compare and contrast skills needed in the multiple avenues of the hospitality industry
	ICAH 6.2	Analyze the hospitality industry's impact on local economies
	ICAH 6.3	List examples of the kinds of businesses that make up the hospitality industry
	ICAH 6.4	Apply concepts of dollar value of inventory, food costs, and profit margins needed in hospitality management.
Domain 7– Career Opportunities		
Core Standard 7 Students will analyze career pathways, education and training in the culinary and hospitality industry to enhance knowledge of the many career opportunities available.		
	Standards	
	ICAH-7.1	Investigate a variety of careers and career pathways in the culinary and hospitality industry
	ICAH-7.2	Analyze trends in labor and job supply and demand in the culinary and hospitality industry
	ICAH-7.3	Describe educational programs and training opportunities to prepare for careers in the culinary and hospitality industry
	ICAH-7.4	Explain opportunities, benefits, and risks of entrepreneurial career pathways in the culinary and hospitality industry