

Murrieta Valley Unified School District
High School Course Outline
February 2008

Department: Consumer and Family Studies

Course Title: Food and Beverage Production

Course Number: 5517

Grade Level: 11-12

Length of Course: 1 year

Prerequisite: Foods and Nutrition and Instructor Approval

UC/CSU (A-G) Requirement: None

Brief Course Description: A concentration course that prepares students with the skills, attitudes, and knowledge needed for employment in food and beverage production and preparation careers. Instruction includes such topics as customer relations, industry awareness, sanitation and food handling, nutrition, standardized recipes and measurements, tools, utensils, appliances and equipment, supplies and procedures to produce a variety of food products to be sold or served, plan menus and arrange for equipment, decorations, entertainment, transportation and storage of food.

I. Goals

The student will:

- A Understand major aspects of the food service and hospitality industry and the role of the industry in local, state, national and global economies. (Food Service and Hospitality Pathway Standard B1.0)
- B. Understand the basics of safe work habits, security, and emergency procedures required in food service and hospitality establishments. (Food Service and Hospitality Pathway Standard B2.0)
- C. Practice the basic principles of safety and sanitation. (Food Service and Hospitality Pathway Standard B3.0)
- D. Demonstrate the basics of food service and hospitality management. (Food Service and Hospitality Pathway Standard B4.0)

- E. Understand and implement the basics of systems operations, maintaining facilities, equipment, tools and supplies. (Food Service and Hospitality Pathway Standard B5.0)
- F. Understand and apply the basics of food preparation in professional and institutional kitchens. (Food Service and Hospitality Pathway Standard B6.0)
- G. Understand and apply the basics of baking, pastry, and desert preparation in professional and institutional kitchens. (Food Service and Hospitality Pathway Standard B7.0)
- H. Apply the knowledge and skills essential for effective customer service. (Food Service and Hospitality Pathway Standard B8.0)
- I. Practice the basic procedures and skills needed for food and beverage service. (Food Service and Hospitality Pathway Standard B9.0)
- J. Use basic nutritional concepts in meal planning and food preparation. (Food Service and Hospitality Pathway Standard B10.0)
- K. Understand and apply the basic processes of costing and cost analysis in food production and service. (Food Service and Hospitality Pathway Standard B11.0)
- L. Practice the fundamentals of successful sales and marketing methods. (Food Service and Hospitality Pathway Standard B12.0)

II. Outline of Content for Major Areas of Study

Semester I

- A. The Food Service Industry
 - 1. Career Opportunities
 - 2. Becoming a Culinary Professional
 - 3. Customer Service
- B. Quality Food Service Practices
 - 1. Foodservice Management
 - 2. Standards, Regulations and Laws
 - 3. Safety and Sanitation Principles
 - 4. HACCP: Hazardous Analysis Critical Control Points
- C. The Professional Kitchen

1. Equipment and Technology
2. Knives and Utensils
3. Culinary Nutrition
4. Creating Menus
5. Using Standardized Recipes
6. Cost Control Techniques

Semester II

- A. Culinary Applications
 1. Cooking Techniques
 2. Seasonings and Flavorings
 3. Breakfast Cookery
 4. Garde Manger Basics
 5. Hot and Cold Sandwiches
 6. Stocks and Sauces
 7. Soups and Appetizers
 8. Fish and Shellfish
 9. Poultry Cookery
 10. Meat Cookery
 11. Pastas and Grains
 12. Fruits, Vegetables and Legumes
- B. Baking and Pastry Applications
 1. Baking Techniques
 2. Yeast Breads and Rolls
 3. Quick Breads
 4. Desserts

III. Accountability Determinants

- A. Key Assignments
 1. Cooking Labs
 2. Student Made and Marketed Food Products
 3. Resource Management and Cost Analysis
 4. Student Cooking Demonstrations and Competitions
 5. Individual and Group Research Projects and Presentations
- B. Assessment Methods
 1. Standards-based Lab Evaluations
 2. Presentation and Project Rubrics
 3. Peer and Customer Reviews
 4. Student Self-Evaluations
 5. Unit Quizzes and Tests

IV. Instructional Materials and Methodologies

A. Required Textbook(s):

Culinary Essentials. Woodland Hill, CA: Glencoe McGraw-Hill, 2006.

B. Supplementary Materials

Culinary Essentials Teaching and Learning Resources, Computer lab, Videos/DVDs, Cookbooks, Magazines and Newspaper

C. Instructional Methodologies

1. Direct Instruction
2. Demonstrations
3. Cooperative Learning
4. Simulations
5. Student-Directed Food Production and Marketing