



Career & Technology Culinary Arts II

UNIT 1: Restaurant Operations			Weeks 1 - 6		
Academic Alignment with TEKS	CTE TEKS	Content/Vocabulary	Guiding Questions	Activities	Resources and Web links
<p>130 (c) (1): Academic Foundations. The student will apply advanced reading, writing, math, and science skills for the food service industry. A, D, F, G</p> <p>130 (c) (2): Communications. The student will integrate listening, writing, and speaking skills using verbal and nonverbal communications to enhance operations, guest satisfaction, and professional development. A, C, E</p>	<p>130.226. Culinary Arts (c) Knowledge and skills (6) The student understands the history of food service and the use of the professional kitchen. The student is expected to: (K) demonstrate proper cleaning of equipment and maintenance of the commercial kitchen;</p>	<p>Inventory of food Produce Meats Dry goods Frozen Beverages</p> <p>Positions of the F.O.H (front of the House) Host/Hostess Server Togo</p>	<p>Where are all food items stored?</p> <p>What is FIFO?</p> <p>Why is everything labeled, dated and rotated?</p> <p>What is the host most important asset?</p> <p>What are the two most important times a server needs to be at the table?</p> <p>What are pivot points?</p> <p>How and why is the table set up in a particular way?</p> <p>Why is teamwork important?</p>	<p>Put away the Sysco order</p> <p>Label all storage areas</p> <p>Quiz on all food products</p> <p>Role-play F.O.H. scenarios Host Server Pivot points All service standards for table service Togo orders B.O.H interaction</p>	<p>Pro Start Servsafe Professional Cooking</p> <p>www.restaurant.org</p>
<p>130 (c) (1): Academic Foundations. The student will apply advanced reading, writing, math, and science skills. A, D, F, G</p> <p>130 (c) (2): Communications. The student will integrate listening, writing, and speaking skills using verbal and nonverbal communications to enhance operations, guest satisfaction, and professional development. A, C, E</p>	<p>130.226. Culinary Arts (c) Knowledge and skills (6) The student understands the history of food service and the use of the professional kitchen. The student is expected to: (K) demonstrate proper cleaning of equipment and maintenance of the commercial kitchen;</p>	<p>Positions of the B.O.H (back of the House) Executive Chef (Chief) Sous Chef (second in charge) Grillardin (grill) Saucier (sauces, pasta) Fry cook (frys) Garde Manger (cold items) Pâtissier (desserts) Dishwasher</p>	<p>What is the job of the Executive chef?</p> <p>Why is teamwork important?</p> <p>Should sauces be in a double-boiler?</p> <p>What is the standard temperature when frying most products?</p> <p>What is a good standard ticket time?</p> <p>Why should all of the food go out at the same time?</p>	<p>Role-play B.O.H. scenarios Food service execution Dish area execution Salad station execution Grill execution Fryer execution Sandwich station execution</p>	<p>Pro Start Professional Cooking www.restaurant.org</p>



Career & Technology Culinary Arts II

<p>130 (c) (1): Academic Foundations. The student will apply advanced reading, writing, math, and science skills. A, D, F, G</p> <p>130 (c) (2): Communications. The student will integrate listening, writing, and speaking skills using verbal and nonverbal communications to enhance operations, guest satisfaction, and professional development. A, C, E</p>	<p>130.226. Culinary Arts (c) Knowledge and skills (6) The student understands the history of food service and the use of the professional kitchen. The student is expected to: (K) demonstrate proper cleaning of equipment and maintenance of the commercial kitchen;</p>	<p>POS System Training</p> <p>Touch Screen Cash Drawer Thermal Printer Impact printer Splitting guest checks Importing Tips Z Report ID Numbers</p>	<p>Why use a POS system?</p> <p>How do you print a ticket for the guest?</p> <p>How do you split a guest check?</p> <p>What is the difference between a thermal printer and a impact printer?</p> <p>How do I check out for the end-of-the-day?</p>	<p>POS role-play Cashing out Entering food Entering beverages Splitting checks Printing a guest check Importing Tips Running a Z Report</p>	<p>Aldelo user manual</p>
<p>130 (c) (1): Academic Foundations. The student will apply advanced reading, writing, math, and science skills. A, B, C</p> <p>130 (c) (2): Communications. The student will integrate listening, writing, and speaking skills using verbal and nonverbal communications to enhance operations, guest satisfaction, and professional development.</p>	<p>130.226. Culinary Arts (c) Knowledge and skills (6) The student understands the history of food service and the use of the professional kitchen. The student is expected to: (K) demonstrate proper cleaning of equipment and maintenance of the commercial kitchen;</p>	<p>Cash Handling Togo handling Ticket execution Consequences Bank</p> <p>Server handling Ticket execution Consequences Bank</p>	<p>Why is important to handle all cash with care?</p> <p>What are the consequences for abusing the system?</p> <p>How much should each servers bank be?</p> <p>Who handles all of the servers check-outs?</p> <p>Do I need to have written tickets?</p> <p>What if a guest leaves without paying?</p>	<p>Cash Handling Role-playing</p>	<p>Prostart www.restaurant.org</p>



Career & Technology Culinary Arts II

<p>130 (c) (1): Academic Foundations. The student will apply advanced reading, writing, math, and science skills. A, D, F, G</p> <p>130 (c) (2): Communications. The student will integrate listening, writing, and speaking skills using verbal and nonverbal communications to enhance operations, guest satisfaction, and professional development. A, C, E</p>	<p><u>130.227. Practicum in Culinary Arts</u></p> <p>(c) Knowledge & Skills (10) The student understands the history of food service and the use of the professional kitchen. The student is expected to:</p> <p>(E) use large and small equipment in a commercial kitchen;</p> <p>(F) develop food production and presentation techniques;</p> <p>(G) demonstrate moist and dry cookery methods;</p> <p>(H) demonstrate food preparation skills used in commercial food service preparations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry cookery, meat cookery, pastas and grains, and fruits and vegetables;</p> <p>(I) demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts;</p> <p>(K) demonstrate proper cleaning of equipment and maintenance of the commercial kitchen;</p>	<p>Practical Restaurant Experience: Savvy’s Bistro</p> <p>F.O.H. Greeting Customers Food delivery Refilling beverages Difficult Customers Handling Customer Complaints Pivot points Table set-up Pre-bussing Bussing Dish area</p>	<p>How does a host greet a guest?</p> <p>How does a server greet a guest?</p> <p>What is the job of the F.O.H. manager?</p> <p>How and when do you refill beverages?</p> <p>When do you pre-bus a table?</p> <p>Why is teamwork important?</p> <p>When should the check be presented to the guest?</p> <p>How many tables can a server handle?</p> <p>How do you deal with a difficult guest?</p>	<p>Practice on special guest</p> <p>Restaurant up and running</p>	<p>www.restaurant.org Professional Cooking</p>
--	---	---	---	---	--



Career & Technology Culinary Arts II

<p>130 (c) (1): Academic Foundations. The student will apply advanced reading, writing, math, and science skills. A, B, C</p> <p>130 (c) (2): Communications. The student will integrate listening, writing, and speaking skills using verbal and nonverbal communications to enhance operations, guest satisfaction, and professional development.</p>	<p><u>130.227. Practicum in Culinary Arts</u> (c) Knowledge & Skills (10) The student understands the history of food service and the use of the professional kitchen. The student is expected to:</p> <p>(E) use large and small equipment in a commercial kitchen;</p> <p>(F) develop food production and presentation techniques;</p> <p>(G) demonstrate moist and dry cookery methods;</p> <p>(H) demonstrate food preparation skills used in commercial food service preparations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry cookery, meat cookery, pastas and grains, and fruits and vegetables;</p> <p>(I) demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts;</p> <p>(K) demonstrate proper cleaning of equipment and maintenance of the commercial kitchen;</p>	<p>Practical Restaurant Experience: Savvy’s Bistro</p> <p>B.O.H. Menu practice Plating and presentation Timing Quality Prep Safety and Sanitation procedures</p>	<p>How do you make the menu items?</p> <p>When do you start making the entrees?</p> <p>What should the ticket time be?</p> <p>How do you work as a team?</p> <p>Why is it important to have everything prepped?</p> <p>What are the temperatures of all food items?</p>	<p>Practice on special guest Restaurant up and running</p>	<p>www.restaurant.org Professional Cooking</p>
--	--	---	---	--	--



Career & Technology Culinary Arts II

UNIT 2: Restaurant operations			Weeks 6-36		
Academic Alignment with TEKS	CTE TEKS	Content/Vocabulary	Guiding Questions	Activities	Resources and Web links
<p>130 (c) (1): Academic Foundations. The student will apply advanced reading, writing, math, and science skills. A, D, F, G</p> <p>130 (c) (2): Communications. The student will integrate listening, writing, and speaking skills using verbal and nonverbal communications to enhance operations, guest satisfaction, and professional development. A, C, E</p>	<p><u>§130.224. Restaurant Management</u></p> <p><u>The student uses verbal and nonverbal communication skills to create, express, and interpret information for providing a positive experience for guests and employees. The student is expected to:</u></p> <p><u>(A) develop, deliver, and critique presentations;</u></p> <p><u>(B) analyze various marketing strategies for a restaurant or food venue;</u></p> <p><u>(C) demonstrate proper techniques for answering restaurant phones;</u></p> <p><u>(D) interpret verbal and nonverbal cues to enhance communication with coworkers, employers, customers, and clients; and</u></p> <p><u>(E) apply active listening skills to obtain and clarify information.</u></p>	<p>Practical Restaurant Experience: Savvy's Bistro</p> <p>F.O.H Placing orders Running food Teamwork Service times</p> <p>B.O.H. Ticket organization Running food Teamwork Service times</p>	<p>How important is teamwork?</p> <p>How do I give the best possible service at any position?</p> <p>Why is it important to be punctual?</p> <p>Why is it important to be in uniform?</p> <p>How do I refill?</p> <p>How do I bus a table?</p> <p>How do I place the dishes into the didh area?</p> <p>Why is it so important to be clean?</p> <p>What is running clean?</p> <p>How do we make the food all come out at once for each table?</p>	<p>Bistro operations</p> <p>Hosting</p> <p>F.O.H.</p> <p>B.O.H.</p> <p>TOGO</p> <p>Full Service operations</p> <p>Cleaning procedures</p> <p>Running clean</p>	<p>www.restaurant.org</p> <p>Professional Cooking</p>



Career & Technology Culinary Arts II

<p>130 (c) (1): Academic Foundations. The student will apply advanced reading, writing, math, and science skills. A, D, F, G</p> <p>130 (c) (2): Communications. The student will integrate listening, writing, and speaking skills using verbal and nonverbal communications to enhance operations, guest satisfaction, and professional development. A, C, E</p>	<p><u>§130.224. Restaurant Management</u></p> <p><u>The student uses verbal and nonverbal communication skills to create, express, and interpret information for providing a positive experience for guests and employees. The student is expected to:</u></p> <p><u>(A) develop, deliver, and critique presentations;</u></p> <p><u>(B) analyze various marketing strategies for a restaurant or food venue;</u></p> <p><u>(C) demonstrate proper techniques for answering restaurant phones;</u></p> <p><u>(D) interpret verbal and nonverbal cues to enhance communication with coworkers, employers, customers, and clients; and</u></p> <p><u>(E) apply active listening skills to obtain and clarify information.</u></p>	<p>Practical Restaurant Experience: Savvy's Bistro</p> <p>Inventory control Labor control P&L Ordering procedures Cleaning procedures</p>	<p>How do I do inventory?</p> <p>Why is labor and food cost so important in a restaurant making money?</p> <p>What is a P&L?</p> <p>How and who do I order from?</p> <p>What paperwork does each person have to perform?</p> <p>What is the Health dept. health card for the restaurant</p> <p>How to understand and licenses and fees for restaurants</p>	<p>Do inventory on a monthly basis</p> <p>Understand the P&L which will give every student the vision of where the money is going</p> <p>Everyone will place two orders per month</p> <p>Students create a detail cleaning chart to be used weekly</p> <p>Teamwork</p>	<p>www.restaurant.org Professional Cooking Prostart</p>
--	--	---	--	--	---