



GEORGIA

PEACH STATE PATHWAYS

Career, Technical, & Agricultural Education

CULINARY ARTS

PATHWAY: Culinary Arts

COURSE: Culinary Arts II

UNIT: 7.1 Practices in Food Service Operations



INTRODUCTION

Annotation:

This lesson plan will introduce students to Menu Types, Purchasing and Receiving, Cost Control and analysis.

Grade(s):

<input type="checkbox"/>	9 th
<input type="checkbox"/>	10 th
<input checked="" type="checkbox"/>	11 th
<input checked="" type="checkbox"/>	12 th

Time:

10 90-minute class periods

Author:

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Students with Disabilities:

For students with disabilities, the instructor should refer to the student's IEP to be sure that the accommodations specified are being provided. Instructors should also familiarize themselves with the provisions of Behavior Intervention Plans that may be part of a student's IEP. Frequent consultation with a student's special education instructor will be beneficial in providing appropriate differentiation.



FOCUS STANDARDS

GPS Focus Standards: Please list the standard and elements covered.

CA-CAII-6: Students will identify and apply practices required for menu planning and development, purchasing and receiving, cost control and analysis, and marketing functions in quality food service operations.

GPS Academic Standards:

MC1P1. Student will solve problems using appropriately technology.

ELA 10 W3. The student uses research and technology to support writing.

ELA 10 RC3. The student acquires new vocabulary in each content area and uses correctly.

SSEF1. The student will explain why limited productive resources and unlimited wants result in

scarcity, opportunity costs and trade offs for individuals, businesses and governments

NFCS-8.6. Demonstrate implementation of food service management functions.



UNDERSTANDINGS & GOALS

Enduring Understandings:

- By applying the required practices for menu planning and development students will understand purchasing and receiving, cost control and marketing functions.

Essential Questions:

- How does a menu serve as a marketing function?
- What are some examples of common items included on restaurant menus?

Knowledge from this Unit:

- List basic menu planning principles, discuss the various types of restaurant menus and their importance to the overall operation of the facility, and define a la carte, table d'hotel, California, du jour, and cycle menus.
- Analyze written specifications for a variety of food products and describe their importance on food and labor controls.
- Explain proper receiving and storing of cleaning supplies, chemicals, and non-food products.
- Describe HACCP critical control points managed by the purchasing and receiving functions.

- Identify and demonstrate standard procedures for calculating and controlling food, beverage, and labor costs.
- Discuss ethical issues related to purchasing and inventory control in a foodservice operation.
- Identify the components of a marketing plan and analyze local area/marketing segment information.

Skills from this Unit:

- Demonstrate procedures for purchasing meat, poultry, fish, dairy and staple items and describe proper techniques of receiving and storing fresh, frozen, refrigerated, and staple goods.
- Demonstrate the process of costing recipes and menu items.
- Calculate recipe costs and pricing per portion (purchased and edible portion).



ASSESSMENT(S)

Assessment Method Type: Select one or more of the following. Please consider the type(s) of differentiated instruction you will be using in the classroom.

- ☐ Pre-test
- ☐ Objective assessment - multiple-choice, true- false, etc.
 - ☐ Quizzes/Tests
 - ☐ Unit test
- ☐ Group project
- ☐ Individual project
- ☐ Self-assessment - May include practice quizzes, games, simulations, checklists, etc.
 - ☐ Self-check rubrics
 - ☐ Self-check during writing/planning process
 - ☐ Journal reflections on concepts, personal experiences and impact on one's life
 - ☐ Reflect on evaluations of work from teachers, business partners, and competition judges
 - ☐ Academic prompts
 - ☐ Practice quizzes/tests
- ☐ Subjective assessment/Informal observations
 - ☐ Essay tests
 - ☐ Observe students working with partners
 - ☐ Observe students role playing
- ☐ Peer-assessment
 - ☐ Peer editing & commentary of products/projects/presentations using rubrics
 - ☐ Peer editing and/or critiquing
- ☐ Dialogue and Discussion
 - ☐ Student/teacher conferences
 - ☐ Partner and small group discussions
 - ☐ Whole group discussions
 - ☐ Interaction with/feedback from community members/speakers and business

- _____ partners
- _____ Constructed Responses
- _____ Chart good reading/writing/listening/speaking habits
- _____ Application of skills to real-life situations/scenarios
- _____ Post-test

Assessment(s) Title:

Assessment(s) Description/Directions:

Students will be evaluated on their ability to properly identify menu types as well purchasing and storage _____ of dry and perishable goods. And their ability figure a food cost and menu cost.

Attachments for Assessment(s): Please list.



LEARNING EXPERIENCES

Instructional planning: Include lessons, activities and other learning experiences in this section with a brief description of the activities to ensure student acquisition of the knowledge and skills addressed in the standards. Complete the sequence of instruction for each lesson/task in the unit.

Sequence of Instruction

1. Identify the Standards. Standards should be posted in the classroom for each lesson.

CA-CALL-6: Students will identify and apply practices required for menu planning and development, purchasing and receiving, cost control and analysis, and marketing functions in quality food service operations.

2. Review Essential Questions.

- How does a menu serve as a marketing function?
- What are some examples of common items included on restaurant menus?

3. Identify and review the unit vocabulary.

4. Assessment Activity.

Set Induction: The Instructor will introduce students to the proper way food and supplies are purchased, received and stored in the kitchen, focusing on cost control and analysis. Students should have access to the following:

- Computer
- Sample Menus
- Vocabulary Handout
- Blank Requisition (REQ) Form
- Proper Food Handling Handout
- PowerPoint of Proper Purchasing Procedures

Learning Activities:

1. Students will review the PowerPoint covering proper purchasing procedures of fresh, frozen , refrigerated:
 - Meat
 - Poultry
 - Fish
 - Dairy
 - Staple Items
2. The Instructor will break the students into groups, giving each group a sample menu. Using this menu. Each group will:
 - Identify Menu Type
 - Make a List of all ingredients necessary to make ALL menu items
 - Inventory Current Supplies
 - Write-up a REQ
 - Research Item Prices *(this could be a field trip to the local market or prices can be taken from previous order forms)*
3. Each Group will pick one menu item, and find the following:
 - Price of All Menu Item Ingredients
 - Figure the Recipe Cost
 - Figure the Item Menu Cost

Closure: Have students discuss the differences in purchase price and menu price.

Transfer Out: Review any outstanding questions about Menu Types, Purchasing, Receiving, Storage and Costing.

Attachments for Learning Experiences: Please list.

Notes & Reflections: May include notes to the teacher, pre-requisite knowledge & skills, suggestions, etc.



CULMINATING PERFORMANCE TASK

Culminating Unit Performance Task Title:

Culminating Unit Performance Task Description/Directions/Differentiated

Attachments for Culminating Performance Task



UNIT RESOURCES

Web Resources:

Attachment(s): Supplemental files not listed in assessment, learning experiences, and performance task.

Materials & Equipment:

- Food order
- Invoice or receipt
- Computer and
- Calculator for recipe development

What 21st Century Technology was used in this unit:

<input type="checkbox"/>	Slide Show Software	<input type="checkbox"/>	Graphing Software	<input type="checkbox"/>	Audio File(s)
<input type="checkbox"/>	Interactive Whiteboard	<input type="checkbox"/>	Calculator	<input type="checkbox"/>	Graphic Organizer
<input type="checkbox"/>	Student Response System	<input type="checkbox"/>	Desktop Publishing	<input type="checkbox"/>	Image File(s)
<input type="checkbox"/>	Web Design Software	<input type="checkbox"/>	Blog	<input type="checkbox"/>	Video
<input type="checkbox"/>	Animation Software	<input type="checkbox"/>	Wiki	<input type="checkbox"/>	Electronic Game or Puzzle
<input type="checkbox"/>	Email	<input type="checkbox"/>	Website	<input type="checkbox"/>	Maker