



## CULINARY ARTS

**PATHWAY:** Culinary Arts

**COURSE:** Culinary Arts I

**UNIT:** 12.1 Front of the House Techniques



## INTRODUCTION

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**Annotation:**

The program shall prepare students who know and demonstrate table settings, service styles, correct etiquette of service, and table side service. Students will demonstrate the differences between American, French, English, Russian and self service styles of dining. Additionally students will demonstrate knowledge of Fine Dining Table Settings.

**Grade(s):**

X	9 <sup>th</sup>
X	10 <sup>th</sup>
X	11 <sup>th</sup>
X	12 <sup>th</sup>

**Time:**

5 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

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

CA-CAII-8. Students will identify and apply dining room operations.

- a. List and describe the rules and responsibilities of all dining room personnel and explain the various types of service delivery such as cafeteria, quick service, buffet, and table.
- b. Explain the role of quality service and how customer satisfaction directly affects a foodservice establishment's success.
- c. Demonstrate the similarities and differences between American, French, English, Russian, and self service styles of dining.
- d. Describe and demonstrate tableside preparations such as a la' minute dishes, carving meats, and slicing desserts.
- e. Describe various procedures for processing guest checks.
- f. Describe sales techniques for food service personnel including menu knowledge and suggestive selling.

**GPS Academic Standards:**

*ELAALRC3. The student acquires new vocabulary in each content area and uses it correctly.*

*ELAALRC2. The student participates in discussions related to curricular learning in all subject areas.*

*NFCS-9.3. Demonstrate the concept of internal and external customer service.*

**National / Local Standards / Industry / ISTE:**

NFCS-9.3. Demonstrate the concept of internal and external customer service.



# UNDERSTANDINGS & GOALS

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## **Enduring Understandings:**

Quality Restaurant service is a critical and integral component within the Culinary Arts, and the need for a full comprehensive understanding is vital. Knowledge of the three primary service techniques (French, American and Russian), casual service, including table etiquette and correct dining room etiquette, still form a major and important role in Hospitality and one that every Culinary student should be knowledgeable about and be able to practice.

## **Essential Questions:**

- Why is it important to understand the Front of the House techniques and methods of operation used in today's modern restaurants?
- Why should all students of culinary arts be aware of the three primary service techniques?
- Why is it important to know correct etiquette?

## **Knowledge from this Unit:**

- Students will understand the front of the house restaurant techniques.
- Students will understand the etiquette required for modern restaurants.
- Students will understand the place setting of the modern restaurant.

## **Skills from this Unit:**

- Students will correctly set a table for the modern restaurant.
- Students will list and describe the three primary service techniques.
- Students will list and understand the proper serving techniques.



# ASSESSMENT(S)

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**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:**

Written Test

Demonstrate Proper Formal Dining Table Setting

**Assessment(s) Description/Directions:**

**Attachments for Assessment(s):** Please list.

Power Point Presentation (attached)

Table Etiquette Handout (attached)



# LEARNING EXPERIENCES

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**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-8. Students will identify and apply dining room operations.

**2. Review Essential Questions.**

- What are the correct table etiquettes for restaurant staff?
- What are the three primary service techniques?
- Why is it important to know correct etiquette?

**3. Identify and review the unit vocabulary.**

**4. Assessment Activity.**

Instructor will hand out this Lesson Plan and supporting material covering this program of Front of House and will state the objective. Instructor sets up projection equipment for Power Point Presentation

1. Instructor will present a power point presentation of the three major service styles and which describes the traditional service staff and lists the duties and responsibilities of each
  - French
  - Russian
  - American
2. Demonstrate the general rules of table setting and service and identify the types of flatware, china, hollowware, and glassware and explain the specific uses of each
3. Table Etiquette – review the handout with class

- Greeting of Guests
- Passing the Salt
- Eating and Drinking
- After Eating

**Attachments for Learning Experiences:**

Table Etiquette Handout (attached)

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

Note: During this activity; Identify and explain formal dining etiquette from both service and customer perspectives and be able to demonstrate both with the aid of student involvement in role playing.



## CULMINATING PERFORMANCE

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### TASK (Optional)

**Culminating Unit Performance Task Title:**

**Culminating Unit Performance Task/Description/Directions/Differentiated Instruction:**

**Attachments for Culminating Performance Task:** Please list.



# UNIT RESOURCES

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## Web Resources:

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

## Materials & Equipment:

Computer with power point slide show

## What 21st Century Technology was used in this unit:

<input checked="" 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 checked="" type="checkbox"/>	Graphic Organizer
<input type="checkbox"/>	Student Response System	<input checked="" type="checkbox"/>	Desktop Publishing	<input type="checkbox"/>	Image File(s)
<input checked="" 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 Maker
<input type="checkbox"/>	Email	<input checked="" type="checkbox"/>	Website		