



Palm Springs Unified School District Secondary Course Description

Please read: Sections 1 and 2 must be completed and submitted to the Director of Secondary Curriculum and Instruction for all courses seeking PSUSD Cabinet and Board approval. Sections 3 and/or 5 must be completed if the course will be submitted to the University of California (UC) for placement on your school's a-g list and/or Career and technical educational (CTE).

District Office Use Only

Transcript Title(s)/Abbreviation: Culinary II

Transcript Course Code(s)/Number(s) 5661C Cabinet/BOE Approval Date: April 14, 2015

Section 1: Course Content

1. Course Title: Culinary II

Date this course was first submitted to the Curriculum Advisory: March 10, 2015

2. Is this a re-write of an existing course? No If "Yes," what is the District Course Code: _____

3. CALPADS Code : 4420

4. PSUSD graduation requirement subject area: CTE

5. Unit Value for complete course: 10 PSUSD credits (one year/two semesters)

6. Grade Level:
11 12 -- --

Note: Grade level pertains to which grades the course has been designed.

7. PSUSD Department: Vocational

8. PSUSD weighted GPA? No 9. Is this an "online" learning course? No

If "Yes," list the online provider: _____

Note: If "Yes," an additional course code will be created by ETIS with a virtual designation.

10. Will this course be offered only through the Alternative Education Program? No

11. Career Pathway Relationship

Note: Refer to the list of Industries and their associated Pathways in Section 5, Item #38

Is this course an Industry and Career Pathway-related Course? Yes

If "Yes," which Industry? Hospitality, Tourism, and Recreation

Which Pathway? Food Service and Hospitality

What sequence level? 18-Intermediate

12. Is this course an Academy-related Course? Yes If "Yes," which Academy? Culinary Arts "CAFE"

13. California Content Standards Taught in This Course:

Describe each unit in the course by including an 8 to 10 sentence summary describing the content of the unit. Include a list of standards to be taught in the unit. Each unit must have one culminating activity. Honors courses must be at a level of rigor with more than one culminating activity for each activity for each unit. The number of units must be enough scope to warrant the amount of credits awarded for the course.

B. Food Service and Hospitality Pathway

The Food Service and Hospitality pathway focuses on the key aspects of the industry. Students pursuing this career pathway have in-depth, hands-on experiences that emphasize industry awareness; sanitation and safe food handling; food and beverage production; nutrition; food service management; and customer service.

B1.0 Demonstrate an understanding of major aspects of the food service and hospitality industry and the role of the industry in local, state, national, and global economies.

B1.1 Define and compare core elements of the food service and hospitality industry from various supporting industries.

B1.2 Understand how the various segments of the industry contribute to, and impact, local, state, national, and international economies, cultures, and the environment.

B1.3 Explain the relationship between industry trends and local, state, national, and international economic trends.

B1.4 Research the advantages and disadvantages of the working conditions of various careers in the food service and hospitality industry.

B2.0 Demonstrate the basics of safe work habits, security, and emergency procedures required in food service and hospitality establishments.

B2.1 Identify the causes, prevention, and treatment of common accidents and the reporting procedures involved.

B2.2 Practice the basic procedures for the safety of employees and guests, including the procedures for emergency situations.

B2.3 Understand the role of the California Occupational Safety and Health Administration, the Environmental Protection Agency, and other agencies in regulating practices in the food service and hospitality industry.

B2.4 Understand the source and purpose of information in the Material Safety Data Sheets (MSDS) and know the proper use of personal protective equipment (PPE).

B3.0 Interpret the basic principles of sanitation and safe food handling.

B3.1 Employ the standards of personal grooming and hygiene required by local, state, and federal health and safety codes.

B3.2 Understand basic local, state, and federal sanitation regulations as they pertain to food production and service.

B3.3 Explain the types of food contamination, the potential causes, including crosscontamination, and methods of prevention.

B3.4 Practice safe and sanitary procedures in all food handling, including food receiving, storage, production, service, and cleanup.

B3.5 Understand the essential principles of Hazard Analysis Critical Control Points, including the use of flowcharts.

B3.6 Understand the purpose and process of required industry certification (e.g., ServSafe, California Food Handlers Card).

B4.0 Analyze the basics of food service and hospitality management.

B4.1 Understand the responsibilities of management, such as ensuring safe work practices and conditions and complying with important laws and regulations that affect employment, such as wage and hour laws, tenant status, and accommodation of minors.

B4.2 Understand the importance of specific human resource practices and procedures that address workplace diversity, harassment, personal safety, and discrimination.

B4.3 Interpret the differences in goals and organizational management of various food service businesses.

B4.4 Understand the relationship of effective management and business procedures to important outcomes, such as profitability, productivity, workplace atmosphere, consumer and guest satisfaction, and business growth.

B4.5 Design and interpret business plans including: the mission, vision, target market, location, financing, and the community and ecological context of the business.

B5.0 Demonstrate an understanding of the basics of systems operations and the importance of maintaining facilities, equipment, tools, and supplies.

B5.1 Apply the procedures for cleaning and maintaining facilities and equipment and the importance of preventive maintenance and the use of nontoxic and less toxic materials.

B5.2 Recognize the types of materials and supplies used in the maintenance of facilities, including the identification of the hazardous environmental and physical properties of chemicals and the use of Material Safety Data Sheets (MSDS).

B5.3 Practice the procedures for maintaining inventories: ordering food, equipment, and supplies; and storing and restocking supplies.

B5.4 Understand the relationship between facilities management and profit and loss, including the costs of resource consumption, breakage, theft, supplies use, and decisions for repairs or replacement.

B5.5 Understand how various departments in a food service facility contribute to the economic success of a business.

B5.6 Prioritize tasks and plan work schedules based on budget and personnel.

B6.0 Illustrate and apply the basics of food preparation and safety and sanitation in professional and institutional kitchens.

B6.1 Use, maintain, and store the tools, utensils, equipment, and appliances safely and appropriately for preparing a variety of food items.

B6.2 Apply the principle of mise en place, including the placement and order of use of ingredients, equipment, tools, and supplies.

B6.3 Prepare food by using the correct terminology, food safety, techniques, and procedures specified in recipes and formulas.

B6.4 Plan and follow a food production schedule, including timing and prioritizing of tasks and activities.

B6.5 Evaluate the qualities and properties of food items and ingredients used in food preparation.

B6.6 Design plating techniques, including accurate portioning and aesthetic presentation skills.

B6.7 Develop a food preparation plan using forecasting and cross-utilization of products to maximize profit and eliminate waste.

B7.0 Illustrate and apply the basics of baking, pastry, and dessert preparation and safety and sanitation in professional and institutional kitchens.

B7.1 Use, maintain, and store the tools, utensils, equipment, and appliances safely and appropriately for preparing, serving, and storing baked goods, pastries, and desserts.

B7.2 Apply the principle of mise en place, including the placement and order of use of the ingredients, equipment, tools, and supplies unique to baking and pastry production.

B7.3 Produce baked goods, pastries, and desserts by using the correct terminology, food safety, techniques, procedures, and various finishing techniques.

B7.4 Evaluate the qualities and properties of food items and ingredients used for baked goods, pastries, and desserts.

B7.5 Understand packaging and merchandising techniques to feature seasonal and standard bakery products.

B7.6 Develop a plan using forecasting and cross-utilization of products to maximize profit and eliminate waste.

B8.0 Apply the knowledge and skills essential for effective customer service.

B8.1 Analyze the importance of customer service to the success of the food service establishment.

B8.2 Demonstrate the concept of exceptional customer service and know ways of anticipating the needs and desires of customers to exceed their expectations.

B8.3 Recognize common customer complaints and the service solutions for preventing or resolving complaints.

B8.4 Understand the roles of management and employees in effectively meeting the needs of culturally, generationally diverse, special needs customers.

B8.5 Interact with customers in a positive, responsive, and professional manner.

B9.0 Apply the basic procedures and skills needed for food and beverage service.

B9.1 Differentiate the required duties of various positions, including those of the host/hostess, wait staff, bus person, and others related to opening, closing, change-of-shift, and preparatory work.

B9.2 Apply the concept of mise en place in relation to food and beverage service.

B9.3 Practice safe, efficient, and proper procedures for setting, serving, maintaining, and busing tables.

B9.4 Practice proper techniques for customer service, including greeting, seating, presenting and explaining menu items, and taking customer orders.

B9.5 Integrate appropriate, effective, and efficient techniques for writing food and beverage orders, relaying orders to the kitchen, coordinating and assembling food orders, and preparing and presenting checks to customers.

B9.6 Apply procedures for handling cash transactions, converting currency, and identifying counterfeit currency.

B9.7 Apply the procedures for handling noncash transactions including: credit cards, debit cards, ATM cards, money orders, personal checks, coupons, discounts, and online transactions.

B9.8 Conduct all financial transactions in an accurate, professional, and ethical manner, including gratuities.

B9.9 Produce a product that identifies and explains the impact of theft on the food service and hospitality industry.

B10.0 Demonstrate and apply basic nutritional concepts in meal planning and food preparation.

B10.1 Apply basic nutritional principles and know how to use food preparation techniques that conserve nutrients.

B10.2 Interpret nutritional or ingredient information from food labels and fact sheets and analyze menu items to meet the dietary needs of individuals.

B10.3 Create nutritious, creative, and profitable menus in accord with availability and demand.

B11.0 Demonstrate an understanding of the basic processes of costing and cost analysis in food and beverage production and service.

B11.1 Understand the customer's perception of value and its relationship to profit and loss.

B11.2 Understand the components of a profit and loss statement emphasizing food and labor costs.

B11.3 Utilize the practices of reduce, reuse, and recycle to maximize profits.

B11.4 Understand the importance and structure of standardized systems, such as the Uniform System of Accounts for Restaurants.

B11.5 Evaluate the importance of the menu as the primary source of revenue generation and cost control.

B11.6 Calculate recipe costs and pricing per portion and compare the cost per cover to the theoretical cost.

B12.0 Describe the fundamentals of successful sales and marketing methods.

B12.1 Recognize methods to develop and maintain long-term customer relations.

B12.2 Identify the major market segments of the industry and understand how marketing principles and procedures can be applied to target audiences.

B12.3 Understand basic marketing principles for maximizing revenue based on supply and demand and competition.

B12.4 Understand the value of advertising, public relations, social networking, and community involvement.

B12.5 Research the various types of entrepreneurial opportunities in the food service industry.

B12.6 Design marketing strategies, including branding, benchmarking, and promotional selling and upgrading and their effect on profits.

14. Brief Course Description (to be used in your school's *Course Description Booklet*):

This course is designed to continue improve the selection, preparation, storage, and combinations of food and beverages. Techniques in heavy food preparation and beverage association will be the focus of the course. Components and specific nature and behavior of foods during preparation are further developed, along with improving the recognition and evaluation of quality in products. Advanced kitchen utensils and equipment will be utilized. Course focus will be on providing students with necessary skills to prepare them for internships the following year.

15. Texts and Supplemental Instructional Materials (*all non-core instructional materials are the responsibility of individual schools to purchase.*)

Texts: ServSafe Manager (6th Edition) by National Restaurant Association, Foundations of Restaurant Manager

Supplemental Materials: _____

16. Will this course be submitted for approval by UC? Yes

Section 2: School and District Information

School Information

17. School Name: Rancho Mirage High School

School District: Palm Springs Unified School District

City and State: Palm Springs, California District Web Site: http://www.psusd.us

School Course List Contact Information (Name of AP of Curriculum or Principal)

18. Name: Teresa Haga

Position/Title: Assistant Principal Email: thaga@psusd.us

Phone #: 760-202-6455 Ext: 1406

Teacher Contact Information (Name of teacher/administrator who authored this course)

19. Name: Howard Merrick

Position/Title: Chef/Teacher Email: hmerrick@psusd.us

Phone #: 760-202-6455 Ext. _____



Palm Springs Unified School District High School Course Description

Section 4: Course Attributes

30. Is this course classified as a Career Technical Education Course?

Yes

If no, skip to item #31

31. If "Yes," select the name of the industry **and** Career Pathway:

| | |
|---|------------------------------|
| <input type="checkbox"/> Agriculture and Natural Resources | -- |
| <input type="checkbox"/> Arts, Media, and Entertainment | -- |
| <input type="checkbox"/> Building and Construction Trades | -- |
| <input type="checkbox"/> Business and Finance | -- |
| <input type="checkbox"/> Education, Child Development and Family Services | -- |
| <input type="checkbox"/> Energy, Environment, and Utilities | -- |
| <input type="checkbox"/> Engineering and Architecture | -- |
| <input type="checkbox"/> Fashion and Interior Design | -- |
| <input type="checkbox"/> Finance and Business | -- |
| <input type="checkbox"/> Health Science and Medical Technology | -- |
| <input checked="" type="checkbox"/> Hospitality, Tourism, and Recreation | Food Service and Hospitality |
| <input type="checkbox"/> Information and Communication Technologies | -- |
| <input type="checkbox"/> Manufacturing and Product Development | -- |
| <input type="checkbox"/> Marketing, Sales, and Service | -- |
| <input type="checkbox"/> Public Services | -- |
| <input type="checkbox"/> Transportation | -- |