

CULINARY ARTS AND HOSPITALITY MANAGEMENT

Culinary Arts and Hospitality Management prepares students for occupations and higher education programs of study related to the entire spectrum of careers in the hospitality industry. This course builds a foundation that prepares students to enter the Advanced Culinary Arts or Advanced Hospitality courses. Major topics include: introduction to the hospitality industry; food safety and personal hygiene; sanitation and safety; regulations, procedures, and emergencies; basic culinary skills; culinary math; and food preparation techniques and applications. Instruction and laboratory experiences will allow students to apply principles of purchasing, storage, preparation, and service of food and food products; apply basic principles of sanitation and safety in order to maintain safe and healthy food service and hospitality environments; use and maintain related tools and equipment; and apply management principles in food service or hospitality operations. Intensive laboratory experiences with commercial applications are a required component of this course of study. Student laboratory experiences may be either school-based or "on-the-job" or a combination of the two. Work-based experiences in the food industry are strongly encouraged. A standards-based plan guides the students' laboratory experiences. Students are monitored in their laboratory experiences by the *Culinary Arts and Hospitality* teacher. Articulation with postsecondary programs is encouraged.

- DOE Code: 5440
- Recommended Grade Level: Grade 11, 12
- Recommended Prerequisites: Nutrition and Wellness, Introduction to Culinary Arts & Hospitality
- Credits: 1-3 credits per semester, maximum of 6 credits
- Counts as a Directed Elective or Elective for the General, Core 40, Core 40 with Academic Honors and Core 40 with Technical Honors diplomas
- This course is aligned with the following Post-Secondary courses for Dual Credit:
 - Ivy Tech
 - HOSP 101 Sanitation and First Aid
 - HOSP 102 Basic Food Theory and Skills
 - Vincennes University
 - REST 120 Food Service Sanitation

Dual Credit

This course provides the opportunity for dual credit for students who meet postsecondary requirements for earning dual credit and successfully complete the dual credit requirements of this course.

Application of Content and Multiple Hour Offerings

Intensive laboratory applications are a component of this course and may be either school based or work based or a combination of the two. Work-based learning experiences should be in a closely related industry setting. Instructors shall have a standards-based training plan for students participating in work-based learning experiences. When a course is offered for multiple hours per semester, the amount of laboratory application or work-based learning needs to be increased proportionally.

Career and Technical Student Organizations (CTSOs)

Career and Technical Student Organizations are considered a powerful instructional tool when integrated into Career and Technical Education programs. They enhance the knowledge and skills students learn in a course by allowing a student to participate in a unique program of career and leadership development. Students should be encouraged to participate in FCCLA (Family, Career and

Community Leaders of America), the CTSO for this area.

| Content Standards | |
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| Domain 1 – Introduction to the Hospitality Industry | |
| Core Standard 1 Students will establish a base knowledge of the hospitality industry related to a chosen career field.(IvT HOSP 102, #1-6) | |
| | Standards |
| CAH-1.1 | Describe the concept of hospitality and the philosophy of the hospitality industry |
| CAH-1.2 | Trace the growth and development of the hospitality and tourism industry |
| CAH-1.3 | Describe the contributions and various cuisines of leading culinarians |
| CAH-1.4 | Identify and evaluate professional organizations within the hospitality field |
| CAH-1.5 | Outline the organization, structure, and functional areas in various hospitality operations |
| CAH-1.6 | Examine trends, including technological trends, in the hospitality industry as they relate to career opportunities and the future of the industry |
| CAH-1.7 | Describe the principle characteristics of service in terms of both guest experience and operation’s performance |
| CAH-1.8 | Explore the factors contributing to the growth of the travel and tourism industry and its economic impact |
| Domain 2– Food Safety and Personal Hygiene | |
| Core Standard 2 Students will apply concepts of food safety and personal hygiene to ensure quality food service. (IvT HOSP 101, #1-7) | |
| | Standards |
| CAH-2.1 | Apply the critical control points during all food handling processes as a method for minimizing the risk of food borne illness (HACCP system) |
| CAH-2.2 | Identify microorganisms that are related to food spoilage and food borne illnesses and describe their requirements and methods for growth |
| CAH-2.3 | Identify symptoms and prevention methods of foodborne illness |
| CAH-2.4 | Demonstrate good personal hygiene and health habits |
| CAH-2.5 | Use acceptable procedures when preparing potentially hazardous foods to include time/temperature principles |
| CAH-2.6 | Recognize signs and causes of food spoilage |
| CAH-2.7 | Outline the requirements for proper receiving and storage of both raw and prepared foods |
| Domain 3– Sanitation and Safety | |
| Core Standard 3 Students will evaluate design features and requirements for safe and sanitary facilities to establish compliance with local and federal regulatory agencies. (IvT HOSP 101, #8-13) | |
| | Standards |
| CAH-3.1 | Recognize sanitary and safety design and construction features of equipment and facilities for food production and hospitality (i.e., NSF, UL, OSHA, ADA) |
| CAH-3.2 | Describe current types of cleaners and sanitizers and demonstrate their proper use |

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| CAH-3.3 | Review Material Safety Data Sheets (MSDS), explain their requirements in handling hazardous materials, and discuss right-to-know laws |
| CAH-3.4 | Implement schedules and procedures for cleaning and sanitizing equipment and facilities |
| CAH-3.5 | Demonstrate proper methods of waste disposal and recycling |
| CAH-3.6 | Recognize appropriate measures for insect, rodent, and pest control eradication |
| CAH-3.7 | Conduct a sanitation self-inspection and identify modifications necessary for compliance with standards |

Domain 4– Regulations, Procedures and Emergencies
Core Standard 4 Students will implement appropriate emergency procedures to promote safety in the food service and hospitality workplace. (IvT HOSP 101, #14-20)

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| Standards | |
| CAH-4.1 | List common causes of accidents and injuries in the foodservice and hospitality industry and outline a safety management program |
| CAH-4.2 | Demonstrate appropriate emergency policies for injuries in kitchens, dining rooms, and other hospitality areas |
| CAH-4.3 | Describe appropriate types and uses of fire extinguishers in foodservice and hospitality areas |
| CAH-4.4 | Review laws and rules of the regulatory agencies governing sanitation and safety in foodservice operation |
| CAH-4.5 | Identify and explain how blood-borne pathogens can spread, and how this can be prevented |
| CAH-4.6 | Execute basic first-aid techniques and CPR |

Domain 5– Basic Culinary Skills
Core Standard 5 Students will apply and adapt basic culinary skills as needed to successfully utilize standardized recipes. (IvT HOSP 102, #8-13, 30)

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| Standards | |
| CAH-5.1 | Demonstrate knife skills, use of hand tools, and equipment operation, emphasizing proper safety and sanitation |
| CAH-5.2 | Demonstrate how to read and follow a standard recipe |
| CAH-5.3 | Identify and use industry standard equipment and utensils |
| CAH-5.4 | Demonstrate a variety of cooking methods including roasting and baking, broiling, smoking, grilling, griddling, sautéing, frying, deep-frying, poaching and steaming |
| CAH-5.5 | Demonstrate combined methods of cooking including braising and stewing |
| CAH-5.6 | Utilize weights and measures to demonstrate proper scaling and measurement techniques |
| CAH-5.7 | Discuss the characteristics, functions and food sources of the major nutrients |

Domain 6– Culinary Math
Core Standard 6 Students will apply concepts of culinary math principles to maximize efficiency and profitability in the workplace. (IvT HOSP 102, #14-17)

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| Standards | |
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| | CAH-6.1 | Calculate food, beverage and cost percentages |
| | CAH-6.2 | Demonstrate processes of recipe yield adjustment using recipe conversion factors |
| | CAH-6.3 | Demonstrate processes of recipe costing |
| | CAH-6.4 | Determine selling price of menu items |
| Domain 7– Preparation Techniques and Applications | | |
| Core Standard 7 Students will select the appropriate products and techniques to demonstrate mastery in basic food preparation. (IvT HOSP 102, #18-28) | | |
| | Standards | |
| | CAH-7.1 | Identify and use herbs, spices, oils, and vinegars |
| | CAH-7.2 | Identify and prepare meats, seafood, and poultry |
| | CAH-7.3 | Identify and prepare stocks, soups, and sauces |
| | CAH-7.4 | Identify and prepare fruits, vegetable, starches, and farinaceous items |
| | CAH-7.5 | Identify and prepare various salads, dressings, and marinades |
| | CAH-7.6 | Identify and prepare hot and cold sandwiches |
| | CAH-7.7 | Identify and prepare canapés and cold and hot hors d’oeuvres |
| | CAH-7.8 | Identify and prepare breakfast meats, eggs, cereals, and battered products |
| | CAH-7.9 | Demonstrate food plating and presentation techniques |
| | CAH-7.10 | Discuss the applicability of convenience, value added, further processed or par-cooked food items |
| | CAH-7.11 | Demonstrate basic garnishes |