Commercial Foods II

Course Description: In this course students resume progress in pursuing competencies in food production and services. Food service management functions are introduced. More in-depth information is provided and higher levels of skills are taught. Time is provided for work experience in a variety of food service establishments. Leadership development will be provided through the Family, Career and Community Leaders of America.

Academic Expectations	Content/Process
	Students will
1.11, 2.37	• Demonstrate written, verbal and non-verbal communications skills.
2.37	• Use accepted industry terminology and technical information.
2.37	• Practice grooming and dress requirements of the industry.
2.37, 4.3, 4.5	• Practice customer and interpersonal relations skills.
2.37	• Maintain tools and equipment following safety procedures and OSHA requirements.
2.29, 2.37	• Demonstrate food handling and preparation techniques to prevent cross contamination between raw and ready-to-eat foods and between animal or fish sources and other food products.
1.16, 2.37	• Use computer based menu systems to create menu layout and design.
2.37	• Apply menu-planning principles to develop and modify menus.
1.9, 2.37	• Calculate performance of menu items.
5.4, 5.1	• Examine the applicability of convenience food items.
2.37	• Prepare various meats, seafood and poultry.
2.37	• Prepare various stocks, soups, sauces and gravies.
2.37	• Demonstrate a variety of cooking methods such as broiling, glazing, stewing, braising, barbecuing and roasting.
2.37	• Prepare fancy yeast breads, waffles, popovers, crepes and pastries.
2.37	• Prepare canapés and appetizers.
1.9, 2.37	• Apply principles of purchasing and receiving in food service operations.
5.1, 2.37	• Apply procedures involved in managing food service employees.
5.1	• Plan and organize operational functions for all duties in the kitchen.
2.37	• Practice inventory procedures including first in/first out concept, date markings and specific record keeping.
2.37	• Demonstrate use of knowledge and skills in a variety of work settings.
1.9	• Apply accounting procedures in planning and forecasting profit and loss.
5.2	• Explore entrepreneurial opportunities and develop a marketing plan.
2.37	• Demonstrate quality services that exceed the expectations of customers.
4.2, 4.4, 4.5	• Plan, prepare and serve a variety of meals and special events.
3.3, 3.4, 4.2	• Demonstrate time management skills.
2.36, 2,37	• Utilize activities of the Family, Career and Community Leaders of America student organization as an integral component of course content and leadership development.
2.1, 2.8, 4.1	• Apply math, science and communication skills within technical content.
2.37	• Demonstrate employability and social skills relevant to the career cluster.

Connections

- National Standards for Family and Consumer Sciences
- Secretary's Commission on Achieving Necessary Skills (SCANS)
- Kentucky Core Content for Assessment Version 4.0