

# Back of House

Content Area: **Family and Consumer Science**  
Course(s): **Foods 1**  
Time Period: **Semester 1**  
Length: **8 weeks**  
Status: **Published**

## **Standards - NJCCS/CCSS**

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- 0xPERS.K-12.2.A.2 Demonstrate creativity
- 0xPERS.K-12.2.A.3 Use time-management, organizational and study skills
- 0xPERS.K-12.2.A.6 Set high standards of quality
- 0xPERS.K-12.2.B.9 Demonstrate personal safety skills
- 0xPERS.K-12.2.C.2 Create positive and supportive relationships with other students
- 0xPERS.K-12.2.C.6 Use effective collaboration and cooperation skills

## **Enduring Understandings**

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1. The ability to handle pressure and manage time while creating restaurant-quality meals are important to master in a workplace environment.
2. Creating a menu that meets the needs of the targeted audience is crucial to the success of a business
3. Running a kitchen smoothly depends on the leadership in relation to the brigade system
4. Understanding the principles of culinary math are essential to the profitability of a food business, including but not limited to price per portion, food cost and taking/ordering inventory.

## **Essential Questions**

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1. How does miscalculating inventory negatively affect ordering products?
2. What is required to successfully create a menu that meets the needs of the targeted customer
3. Describe the system of leadership that is kept in many back of house food establishments?

## **Knowledge and Skills**

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1. Students will be able to create their own menu with its respective recipes
2. Students will be able to change the yield of recipes with the use of culinary math
3. Students will be able to find the food cost and price per portion according to the food vendors used.
4. Students will be able to delegate different jobs to ensure that their collaboration is successful

5. Students will be to use prior knowledge to safely and properly prepare delicious food

## **Resources**

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### [Unit Plan](#)

Just the Facts Food and Kitchen Safety DVD

Top Chef Masters: Season 1: Episodes 1, 9 and 10

The Great British Baking Show: Seasons 1 through 4

Textbook: Discovering Foods

Julie and Julia DVD

Kitchen equipment

- Nasco

- Hubert

Google Suite - <https://gsuite.google.com/>

- Google forms

- Google classroom

- Google slides

Factile - <https://www.playfactile.com/>

- use for review

## **Transfer Goals**

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1. Students will be able to create and execute a menu from their own creativity and innovation.
2. Students will be able to manage and delegate jobs, creating a collaborative and efficient work

environment

**Assessments**

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[Assessments](#)

**Modifications**

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[Modifications](#)