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

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

1. Students will understand that effectively managing pressure and time to create restaurant-quality meals is crucial for success in a culinary workplace.
2. Students will understand that a business's profitability relies on applying culinary math principles, including calculating food costs, price per portion, and managing inventory.
3. Students will understand that successful kitchen operations depend on strong leadership within the brigade system and the ability to create menus that meet target audience needs.

Essential Questions

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

- Students will be able to create their own menu with its respective recipes
- Students will be able to change the yield of recipes with the use of culinary math
- Students will be able to find the food cost and price per portion according to the food vendors used.
- Students will be able to delegate different jobs to ensure that their collaboration is successful
- Students will be to use prior knowledge to safely and properly prepare delicious food

Resources

- 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

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

Assessments

Modifications

Modifications