

Introduction and Workplace Readiness

Content Area: **21st Century Life & Careers**
Course(s): **Generic Course**
Time Period: **Marking Period 1**
Length: **5 Weeks**
Status: **Published**

Unit Introduction

Standards

HOSP.9-12.9.4.12.I.11	Evaluate and use information resources to accomplish specific occupational tasks.
HOSP.9-12.9.4.12.I.15	Apply active listening skills to obtain and clarify information.
HOSP.9-12.9.4.12.I.39	Demonstrate knowledge of personal and jobsite safety rules and regulations to maintain safe and healthful working conditions and environments.
HOSP.9-12.9.4.12.I.41	Identify emergency procedures that are necessary to provide aid in workplace accidents.
HOSP.9-12.9.4.12.I.43	Explain health, safety, and environmental management systems in organizations and their importance to organizational performance and regulatory compliance.
HOSP.9-12.9.4.12.I.47	Assess types and sources of workplace hazards common to hospitality and tourism work settings in order to demonstrate a working understanding of key health and safety concerns in this cluster.
HOSP.9-12.9.4.12.I.48	Demonstrate knowledge of methods used in this cluster to control hazards and maintain safe environments.
HOSP.9-12.9.4.12.I.49	Review safety and sanitation procedures and apply them to ensure a safe and healthy work environment.

Essential Questions

What policies can one establish to make culinary arts operate smoothly & efficiently?

How can we keep a kitchen organized?

How do we create a safe kitchen environment?

What practices must we follow to insure food is safe from production to consumption?

How can we recognize when food may be spoiled or unfit for consumption?

Why is it important to have proper cooking tools?

What are the basic knife types?

What are the fundamental knife safety skills?

How do you properly read and follow a recipe?

What is the difference between dry and moist cooking?

How does cooking in a microwave differ from a conventional or convection oven?

Content / Skills

Students will understand the need for rules and procedures in culinary

Discuss causes of kitchen accidents and prevention methods

Explain what to do and what not to do in the event of a kitchen fire

Define food borne illness and explain causes of most common food borne illnesses

Recommend and demonstrate practices to prevent food borne illness

Students will demonstrate the proper selection and use of kitchen equipment

Students will demonstrate proper selection and use of knives

Identify kitchen equipment/ utensils and explain their use

Select the proper knives for use in the different styles and methods of cutting food

Demonstrate different cuts in food preparation

Properly read a recipe

Define mise en place

Students will demonstrate methods of cooking using moist and dry heat

Students will understand poaching, simmering, boiling, baking, broiling, frying and sauteing

Define: dry heat cooking, moist heat cooking, microwave cooking, conventional oven and convection oven

List examples of each type of cooking method

Prepare a variety of recipes using different cooking methods

