

Riverview Community School

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Course Name: Hospitality Advanced Foods

School Year: Trimester

Instructor: Mr. Wayne Stolt

Course Description:

The Hospitality and Food Services is a two-year program that offers the opportunity to acquire skills to prepare the student for a successful career entry or continuing education in the field of Food Service, Travel/Tourism, and Lodging occupations. The Hospitality Program utilizes the ProStart curriculum, which is created by the National Restaurant Association, combines industry related skills with relevant academic concepts.

Course Objectives: The course will emphasize computational skills and knowledge; problem solving, reasoning, and decision-making skills; leadership skills; and social and employability skills. Students will gain practical experience working with customers in the student-operated school cafeteria, The Pirates' Den. Various areas of restaurant work such as management, food management and handling, waiter/waitressing, baking, and other jobs necessary in any cafeteria/restaurant operation are practiced daily. Those who finish the two-year program at Riverview will receive a certificate of completion for their portfolio enhancement, and are eligible for scholarships through the NRA. DCTC offers the certificates of completion, certificates for good GPA, and certificates for good attendance. Certificate of Achievements are available through ProStart, which are a major step in the scholarship process, and also create broad articulation agreements across the nation with major culinary programs. It also denotes some major points with potential employers who are familiar with the National Restaurant Association. Year two students will work out of the corresponding text book that creates a balance of the management material with the culinary concepts.

Student Competencies: (Course Objectives)

Management Skills: (Course Objectives)

- The Lodging Industry-Ch3....seg 6-t3
- The Art of Service-Ch4-a quick study and review...seg 8-t3
- Marketing and the Menu-Ch6....seg 11-T1
- Purchasing and Inventory Control-Ch7...seg 7-T3
- Standard Accounting Practices-Ch9...seg 7-T3
- Tourism and the Retail Industry-Ch11...seg 6-T3
- Communicating with Customers-Ch12....seg 8-T3

Culinary Skills

- History of food service...chap 1-...seg 11-T1
- Servesafe-seg 12-T1
- Potatoes and Grains-Ch2...seg 9-T2
- Desserts and Baked Goods-Ch5...seg 10-T2
- Meat, Poultry, and Seafood-Ch8...seg 9-T2
- Stocks, Soups, and Sauces-Ch10....seg 9T2
- Commercial Line Cook-Planning, Training in a specific position.seg 9

Required Text: **Becoming a Restaurant and Foodservice Professional,**
National Restaurant Association

References & Other Resources: Professional Cooking, Wayne Gisslen

Introduction to Hospitality,
John Walker

Course Advisory Committee:

Chef Matt Hurst, Chef Jeff Click-HFCC, Chef Mark Powierski-Crown Plaza, Tim Herrick-Ponderosa, Tom McGlone-Home Style Foods, Victor Stroia-TV Diner, Robby Robertson-EMU, Katie Mooney-Hogan's and alumni, Sia Dimopoulos-Mom's Family Restaurant, Meaghan Boggs-Portofino and alumni

<u>Class Assignments:</u>	Cooperative Teams	Oral Presentations
	Repetition and Practice	Role Playing
	Class Discussion	Field Trips
	Text Assignments	Demonstrations
	Handouts	Guest Speakers
	Lecture	
	Short Research Paper (menu planning)	
	Written Presentations	Lab work

Final Exam: Final exams are divided between written portion and a hands-on type practical. The written portion includes multiple choice, true/false, short answer, and some essay.

Class Policies: Rules for the Class/Kitchen

1. Respect the environment you are in- (the class room/kitchen, the teachers, and the colleagues in it.)
 - a. Follow directions the first time they are given.
 - b. Be prepared to work, especially with others. **(Be kind and courteous to each other. Do not talk or gossip about others, even if they are in another class. Gossip promotes negativity, which is not tolerated. I want a sense of team play and community, where we look out for one another and are aware of each others' feeling. You may not like everyone, but all must be tolerated with a smile on your face.)**
 - c. No gum chewing, swearing, horseplay, or anything else that might betray the trust in our class/work area.
 - d. Follow all safety and sanitation standards in the kitchen and cafeteria.

B. Students must take the three P's, and own them-
PRIDE, PROFESSIONALISM, AND PASSION!

C. Students must adhere to the **Code of Conduct of Riverview Community High School and Downriver Career Technical Consortium**. I will provide copies of each for you to review. The DCTC form is to be signed, and turned back into me signed by you and parent with signed last page of this outline.

Key issues:

- No sweats, shoes without backs, no tank top type shirts, baggy pants
- Cell phone and any other electronic devices should not be seen in hands or on person. If you have them, they should not be visible in the hall or the class.

- Be aware of the importance of sexual harassment issues in the classroom/work place.
- The DCTC rules are to be also strictly adhered to-including riding on the bus, appropriate behavior at the hub and on the bus.

Certain actions require a pink slip or suspension. Be aware that if you are a transfer student, you are to act professionally coming in and out of the building. Cell phones or ipods should be put away, and not visible. Proper attire should be worn into the school, as sweats, flip flops, and shorts at certain times are not allowed. Improper tops and baggy pants are also to be avoided. This also means you are not to be loud in the hall since other classes are working, and you are not to bring any items out from the kitchen without prior permission. Some have brought beverages or snacks out of the kitchen, and these items are left in the hall may result in a suspension.

Evaluation & Grading: : Each trimester the grade will be divided into sections:

- A. The daily grade that will be given fifty points a day. Points are given by the adult supervisor you worked with most of the hour. You are to grade yourself in your folder, and compare your evaluation to their personal evaluation for your daily grade.
 1. If you do not have on correct pants, chef hat, thermometer, or have to be asked continually about an apron-. (Points will be deducted if you do not have your own thermometer or chef hat, and maintain use of apron-2pts each) If you don't have a chef coat, you will be unable to participate in kitchen, thus receive a 0 for the day.
- B. There are two formal assessments in class:
 1. One quiz every week or two.
 2. One test for every unit.
- C. Written projects
 1. Bi-weekly menus for the Pirate's Treasure Restaurant for lunch-details to follow-counting as a quiz grade
 2. Business project where students will create their own business plan for a food service establishment. This will be a two semester project.
 3. There will also be a tourism project, where you will plan a trip out of the country, with a choice of three destinations.
 4. Homework and academic classroom work will be 15% of the grade.
- D. The concurrent grade is calculated as such: quizzes-20%, tests-25%, HW/CW-15%, part pts-30%, and evening events-10%

- E. Seven absences in class result in an automatic failure for the class per the Vocational handbook.
- F. There will be three mandatory events for all first year students to attend in the first semester:
 1. In November, the Hospitality program will have a career dinner that students will prepare and participate in.
 2. In November, the class will provide a meal for Riverview seniors.
 3. In September, an open house where parents and students will be required to come. The date is Sept 17th. If you would like to have another time to see me, you can schedule that time with me by phone or email. If you cannot have someone come see me, I will give 95% for a conversation on the phone.
 4. The open house will be in the first trimester, while the Thanksgiving dinner will be in the second trimester. There will be probably another in the second trimester, and at least two in the third trimester. The third trimester includes a dinner for family, where underclassmen wait on them. As part of their final exam, they wait on someone from the public.

Assignment	Percent of 100
[Quizzes]	20%
[Homework]	15%
[Tests]	25%
Participation	30%
Evening events	10%
Total	100

Points	Letter Grade
90-100	A
80-89	B
70-79	C
60-69	D
Less than 60	F

Articulation Agreements: A formal written agreement with Henry Ford Community College.

The ProStart curriculum carries articulations with an assortment of colleges in the United States through the National Restaurant Association. In order to be eligible for these, students must complete the two year program with a passing grade, a C or better on the written final exams, and receive the Certificate of Achievement through ProStart.