

Cape May County Technical High School
Institutional Food Workers Level 1

Teacher Warren Wade

Voice 609-380-0200 ext. 122

Room # 122

E-mail* wwade@capemaytech.com

Course Description:

This program prepares individuals in production and service used in governmental, commercial or independently owned institutional food establishments and related food industry occupations. The program includes instruction in selecting, storing, preparing, and serving food and food products; basic nutrition; sanitation, and food safety; the use and care of commercial equipment; serving techniques; and the operation of institutional food establishments. The learning experiences include preparation, ordering, kitchen management and customer service for a range of event types from large conference settings to meetings, all with the use of a commercial kitchen.

Course Objective:

Level One foods production provides an emphasis on all hot and cold breakfast foods and foundations in nutrition. Students will interpret menus and recipes to attain industry standards. Level One will provide students with entry level skills in the preparation and serving of foods in the hospitality industry, with skills in providing large scale foods production and service. Students taking this course will learn all the necessary foundational skills and knowledge of food sanitation, personal hygiene, kitchen safety, knife skills, food handling, and cooking.

Course Requirements:

Students will apply Level One skills in an on-going Employee's Meal Program, in planning and implementation of a weekly takeout program. Students will assemble a personal recipe file and assist the school district with special culinary functions. Each Level One student will be able to write a Technical Paper for their culminating portfolio.

Criteria for Assessing Student Performance:

Weekly Class Participation	20%	Attendance, Ethics, Participation
Projects	20%	Practical work
Test	30%	Several each marking period
Quizzes	20%	Several each marking period
Notebooks	10%	Culinary Vocabulary and Recipes

Benchmark Assessment: Mid-term and Final Exams are weighted as a separate category

- New Jersey Student Learning Standards in English Language Arts and Mathematics, Technology Standards 8.1 and 8.2
- 21st Century Life and Careers Standards that include: Career Ready Practices; 9.1 Personal Financial Literacy; 9.2 Career Awareness, Exploration, and Preparation; 9.3 Career and Technical Education Standards

Textbooks, Related Readings:

Le Cordon Bleu-Professional Cooking
On Cooking
Exploring Professional Cooking
Professional Cooking
Servsafe Course Book

Cape May County Technical High School
Institutional Food Workers Level 2

Teacher Warren Wade

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Course Description:

This program prepares individuals in production and service used in governmental, commercial or independently owned institutional food establishments and related food industry occupations. The program includes instruction in selecting, storing, preparing, and serving food and food products; basic nutrition; sanitation, and food safety; the use and care of commercial equipment; serving techniques; and the operation of institutional food establishments. The learning experiences include preparation, ordering, kitchen management and customer service for a range of event types from large conference settings to meetings, all with the use of a commercial kitchen.

Course Objective:

Level Two foods production develops skills in hot and cold lunch items, stocks, sauces and soups. Students will design and interpret menus and recipes to industry standards. Level Two students will be tested for competency on use and care of all commercial kitchen equipment. Level Two will provide students with advanced skills in the preparation and serving of foods in the hospitality industry, with skills in providing large scale foods production and service. Students taking the course will learn all the necessary skills and knowledge of food sanitation, safety, handling, and cooking.

Course Requirements:

Students will apply Level Two skills in an on-going Employee's Meal Program, in planning and implementation of a weekly takeout program, applying Level Two skills. Students will assemble a personal recipe file and assist the school district with special culinary functions. Each Level Two student will be able to write a Research Paper for their culminating portfolio, and the ServSafe certificate exam is administered.

Criteria for Assessing Student Performance:

Weekly Class Participation	20%	Attendance, Ethics, Participation
Projects	20%	Practical work
Test	30%	Several each marking period
Quizzes	20%	Several each marking period
Notebooks	10%	Culinary Vocabulary and Recipes

*Benchmark: Mid-term and Final exam weighted separately.
ServSafe certification*

- New Jersey Student Learning Standards in English Language Arts and Mathematics, Technology Standards 8.1 and 8.2
- 21st Century Life and Careers Standards that include: Career Ready Practices; 9.1 Personal Financial Literacy; 9.2 Career Awareness, Exploration, and Preparation; 9.3 Career and Technical Education Standards

Textbooks, Related Readings:

Le Cordon Bleu-Professional Cooking
On Cooking
Exploring Professional Cooking
Professional Cooking
Servsafe Course Book

Institutional Food Workers Syllabus Level 3

Teacher Warren Wade**Voice** 609-380-0200 ext. 122**Room #** 122**E-mail*** wwade@capemaytech.com**Course Description:**

This program prepares individuals in production and service used in governmental, commercial or independently owned institutional food establishments and related food industry occupations. The program includes instruction in selecting, storing, preparing, and serving food and food products; basic nutrition; sanitation, and food safety; the use and care of commercial equipment; serving techniques; and the operation of institutional food establishments. The learning experiences include preparation, ordering, kitchen management and customer service for a range of event types from large conference settings to meetings, all with the use of a commercial kitchen.

Course Objective:

Level Three foods production will provide students with upper level skills in the preparation and serving of foods in the hospitality industry. Students will develop skills in communication, management, leadership, staffing, purchasing and inventory controls, marketing, food costing, customer relations, and career success tools to industry standards. Level Two emphases will be placed on hot and cold dinner foods. Cooking techniques will include brazing, roasting, sautéing and related practices, as well as center of the plate presentation and related *garde manger* concepts.

Course Requirements:

Students will apply Level Three skills in an on-going Employee's Meal Program, in planning and implementation of a weekly takeout program, applying Level Three skills. Students will finalize a personal recipe file and assist the school district with special culinary functions. Each completer will develop a senior project culminating in an adjudicated hands-on practical demonstration assessment and final portfolio.

Criteria for Assessing Student Performance:

Weekly Class Participation	20%
Projects	20%
Test	30%
Quizzes	20%
Notebooks: Culinary Vocabulary and Recipes	10%

Benchmark Mid-term and Final exam weighted separately.

- New Jersey Student Learning Standards in English Language Arts and Mathematics, Technology Standards 8.1 and 8.2
- 21st Century Life and Careers Standards that include: Career Ready Practices; 9.1 Personal Financial Literacy; 9.2 Career Awareness, Exploration, and Preparation; 9.3 Career and Technical Education Standards

Textbooks, Related Readings:

Le Cordon Bleu-Professional Cooking
On Cooking
Exploring Professional Cooking
Professional Cooking
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