

Kitchen Assistant IV

Curriculum

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J. Demarest

Passaic County Technical Institute

Kitchen Assistant IV Curriculum

I. Course Description

Kitchen Assistant IV the student will be prepared to work under the supervision of chefs and other food service professionals as kitchen support staff and commercial food preparation workers.

In year 4 students will be introduced to baking and pastry applications. Management skills need to aid in foodservice establishment. Learning laws standard and regulation will come in to play, and let not forget the costing of foods.

Senor students will be able to put there culinary skill to work in job shadowing and paid internships.

II. Course Objectives / Outline

	2009 New Jersey Core Curriculum Content Standards
1. Baking and Pastry Applications	A. Agriculture, Food & Natural Resources Career Cluster 1. Food Products and Processing Systems Pathway
Baking techniques	
Student will be able to: <ul style="list-style-type: none"> • Explain baking formulas • Describe the function of various bakeshop equipments • Identify bakeshop tools 	9.4.12.I(1).7 9.4.12.I(1).8
Yeast breads and Rolls	
Student will be able to: <ul style="list-style-type: none"> • List yeast dough ingredients and their functions • Distinguish between the three different types of yeast dough • Summarize the characteristics and uses of rolled- in- fat yeast dough 	9.4.12.I(1).7 9.4.12.I(1).8
Making Muffins	
Student will be able to: <ul style="list-style-type: none"> • Explain the blending and creaming methods of mixing muffins • Describe how to make quality loaf quick breads Outline the steps used to bake quality muffins. 	9.4.12.I(1).7 9.4.12.I(1).8

2 Desserts	A. Agriculture, Food & Natural Resources Career Cluster 1. Food Products and Processing Systems Pathway I. Hospitality & Tourism Career Cluster 1) Restaurants & Food & Beverage Services
Cookies	
Student will be able to: <ul style="list-style-type: none"> Distinguish between crisp, soft and chewy cookies. Describe types of cookies, and the methods for mixing them 	9.4.12.I(1).7 9.4.12.I(1).8
Cakes	
Student will be able to: <ul style="list-style-type: none"> Differentiate between different types of cakes and their ingredients Summarize how to mix, prepare, and bake , and ice cakes 	9.4.12.I(1).7 9.4.12.I(1).8
Pies	
<ul style="list-style-type: none"> Identify pie dough ingredients and types Describe the process of making different types of pies 	9.4.12.I(1).7 9.4.12.I(1).8
Specialty Desserts	
<ul style="list-style-type: none"> Compare and contrast the methods for making and storing specialty desserts. 	
3 Foodservice Management	A. Agriculture, Food & Natural Resources Career Cluster 1) Food Products and Processing Systems Pathway I. Hospitality & Tourism Career Cluster 1) Restaurants & Food & Beverage Services
Management Basics	
Students will be able to: <ul style="list-style-type: none"> List the qualities and duties of an effective manager Explain the food service Manager’s role in maintaining profitability. 	9.4.12.I(1).7 9.4.12.A(1).2
Managing People	
Students will be able to: <ul style="list-style-type: none"> Analyze the manager’s role in employee selection, training , and supervision Examine the design issues that contribute to a profitable facility	9.4.12.I(1).7 9.4.12.A(1).2

Foodservice Marketing	
Students will be able to: <ul style="list-style-type: none"> • Demonstrate how to analyze a marketplace for a foodservice business • Identify promoting and public relation techniques. 	9.4.12.I(1).7 9.4.12.A(1).2
Cost Control techniques	
Students will be able to: <ul style="list-style-type: none"> • Explain how foodservice establishments manage portion control • Describe how to calculate unit cost • Examine the factors that effect food cost 	9.4.12.I(1).7 9.4.12.A(1).2
4 The food service industry	A. Agriculture, Food & Natural Resources Career Cluster 1) Food Products and Processing Systems Pathway I. Hospitality & Tourism Career Cluster 1) Restaurants & Food & Beverage Services
Food Service Careers	
Students will be able to: <ul style="list-style-type: none"> • Describe different food production and service opportunities • Examine career opportunities related to food production and service 	99.4.12.I(1).2 9.4.12.I(1).3 9.4.12.I(1).4 9.4.12.I(1).5 9.4.12.I(1).6 9.4.12.I(1).7
Foodservice Trends	
Students will be able to: <ul style="list-style-type: none"> • Analyze how food service trends affect service and food production operations • Identify job opportunities in various commercial and noncommercial service and food production operations 	9.4.12.I(1).2 9.4.12.I(1).3 9.4.12.I(1).4 9.4.12.I(1).5 9.4.12.I(1).6 9.4.12.I(1).7
4 Becoming a Culinary Professional	A. Agriculture, Food & Natural Resources Career Cluster 1. Food Products and Processing Systems Pathway I. Hospitality & Tourism Career Cluster 1) Restaurants & Food & Beverage Services
Employability Skill	
Students will be able to: <ul style="list-style-type: none"> • Demonstrate basic employability skill in foodservice • Evaluate the characteristics of a positive work ethic 	9.4.12.I(1).2 9.4.12.I(1).3 9.4.12.I(1).4 9.4.12.I(1).5 9.4.12.I(1).6 9.4.12.I(1).7

Seeking employment	
Students will be able to: <ul style="list-style-type: none"> Identify sources for foodservice job leads Illustrate the proper skills to apply for a foodservice job. 	9.4.12.I(1).2 9.4.12.I(1).3 9.4.12.I(1).4 9.4.12.I(1).5 9.4.12.I(1).6 9.4.12.I(1).7
On the Job	
<ul style="list-style-type: none"> Summarize the rights and responsibilities of employees and employers Explain the differences between tips, deductions, and benefits 	9.4.12.I(1).2 9.4.12.I(1).3 9.4.12.I(1).4 9.4.12.I(1).5 9.4.12.I(1).6 9.4.12.I(1).7

III. Textbook and Instructional Materials

Culinary Essentials, Johnson & Wales University, Glencoe, 2010

Textbook

Lab manual

online text

online resources

IV. Instructional Strategies

Strategies used:

- Lecture
- Small groups Individual Demonstration
- Videos
- PowerPoint's

V. Evaluations

The student will be evaluated using the following criteria:

- Class participation 30%
- Professional appearance 10%
- Safety and sanitation 10%
- Homework/Notebook 10%
- Test 40%

VI. Scope and Sequence

Scope and Sequence				
Key:				
I - Introduce D - Developed in Depth R – Reinforced	9TH	10TH	11TH	12TH
Explain baking formulas				ID
Describe the function of various bakeshop equipments Identify bakeshop tools				ID
List yeast dough ingredients and their functions				ID
Distinguish between the three different types of yeast dough				ID
Summarize the characteristics and uses of rolled- in- fat yeast dough				ID
Explain the blending and creaming methods of mixing muffins				ID
Describe how to make quality loaf quick breads				ID
Outline the steps used to bake quality muffins				ID
Distinguish between crisp, soft and chewy cookies				ID
Describe types of cookies, and the methods for mixing them				ID
Differentiate between different types of cakes and their ingredients				ID
Summarize how to mix, prepare, and bake , and ice cakes				ID
Identify pie dough ingredients and types				ID
Describe the process of making different types of pies				ID
Compare and contrast the methods for making and storing specialty desserts				ID
List the qualities and duties of an effective manager				IR
Explain the food service Manager's role in maintaining profitability.				IR
Analyze the manager's role in employee selection, training, and supervision				IR
Examine the design issues that contribute to a profitable facility				IR
Demonstrate how to analyze a marketplace for a foodservice business				IR
Identify promoting an public relation techniques				IR
Explain how foodservice establishments manage portion control				IR
Describe how to calculate unit cost				IR
Examine the factor s that effect food cost				IR
Demonstrate basic employability skill in foodservice				IR

Evaluate the characteristics of a positive work ethic				IR
Identify sources for foodservice job leads				IR
Illustrate the proper skills to apply for a foodservice job.				IR
Summarize the rights and responsibilities of employees and employers				IR
Explain the differences between tips, deductions, and benefits				IR

Kitchen Assistant IV Student Handout

Course Overview

Kitchen Assistant IV the student will be prepared to work under the supervision of chefs and other food service professionals as kitchen support staff and commercial food preparation workers.

In year 4 students will be introduced to baking and pastry applications, Management skills need to aid in foodservice establishment. Learning laws standard and regulation will come in to play, and let not forget the costing of foods.

Senor students will be able to put there culinary skill to work in job shadowing and paid internships.

Proficiencies

- Explain baking formulas
- Describe the function of various bakeshop equipments
- Identify bakeshop tools
- List yeast dough ingredients and their functions
- Distinguish between the three different types of yeast dough
- Summarize the characteristics and uses of rolled- in- fat yeast dough
- Identify pie dough ingredients and types
- Describe the process of making different types of pies
- Compare and contrast the methods for making and storing specialty desserts.
- List the qualities and duties of an effective manager
- Explain the food service Manager's role in maintaining profitability
- Analyze the manager's role in employee selection, training , and supervision
- Examine the design issues that contribute to a profitable facility.
- Demonstrate basic employability skill in foodservice
- Evaluate the characteristics of a positive work ethic
- Identify sources for foodservice job leads
- Illustrate the proper skills to apply for a foodservice job.
- Summarize the rights and responsibilities of employees and employers
- Explain the differences between tips, deductions, and benefits