

**Culinary Arts Lesson Plan
From Hospitality Industry**

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Prior to lesson:

Overview of Hospitality and Careers Industry and how Culinary Arts fits into Lead- in Activity; **Hospitality Buzz Word Bingo** (words from hospitality industry)

Hands-on Lab:

Top Chef Competition

Assign students into 6 groups of 5-6 members

Assign food category to be used in competition. Examples of possible categories could include salsa, cookies, muffins, or chili.

Each group must search for their own recipe. Each recipe must include a title, ingredients, directions, serving size and yield. The recipe must be attached to the lab plan.

Each group must submit a lab plan sheet that includes the following:

- Purchase order
- Cost of recipe
- Teamwork
- Time plan
- Self evaluation
- Solution to problem

On the day of cooking, each group will make their product and present their product to a panel of judges, which will include 1 industry person, 5 counselors and 1 administrator for tasting. Each group must plate up their food item and give a brief verbal description to the panel. The panel will use a rubric and assign points for taste and presentation. Each group will be given a problem to solve and write an answer on the lab plan sheet.

At the end of the competition, the points will be totaled and a score will be given to each group for a grade.

The panel will decide on which group wins the Top Chef award based on taste and presentation.

Grading:

| | |
|-----------------------------|------------|
| Lab Plan: Purchase order | +15 |
| Costing | |
| Time Plan | |
| Solution to Problem | |
| Evaluation | |
| | |
| Cooking/Preparation/cleanup | +25 |
| | |
| Teamwork/Organization | +5 |
| | |
| <u>Tasting/Presentation</u> | <u>+15</u> |
| | |
| Total Points possible | +60 |

Top Chef Group wins the Golden Spoon Award (spray painted gold wooden spoon with name and title) to be displayed in room

Time Plan

Food product must be plated and ready for judges in 60 minutes

| Time | Task | Who Is Responsible |
|-------------|-------------|---------------------------|
| | | |

Group Self Evaluation

How did you work as a team?

What do you think went really well?

What improvements do you think you could make next time?

On a scale from 1-5, 1 being the lowest and 5 being the highest, how would you rate your product?

Changes to syllabus/course outline and teaching after the externship:

Include hospitality industry more frequently in classroom

Ideas: applications, resumes reviewed by Human Resource person from industry

mock interviews with Human Resource person from industry

marketing and finance assignments evaluated by specialist in industry

cooking contests judged by chefs from industry

Integrate lessons with academic core teachers: Make learning hands-on and real life situations to make learning come alive

Students will meet with career technician to plan career pathway to the hospitality industry.

Aware of future projects to integrate with academic core classes. Studies have shown that academic core subjects and sequential career technical courses will help raise test scores, increase graduation rates, and increase future earning power for the student.

We can now share the knowledge learned with our students on careers, training and qualifications needed for the hospitality industry.

Easy to implement or customize lessons from project.

In addition to the academic and pathway standards listed in the group project, this lesson would add the following:

B6.0 Students understand and apply the basics of food preparation in professional and institutional kitchens:

B6.1 Know the qualities and properties of food items and ingredients used in food preparation.

B6.2 Use, maintain, and store the tools, utensils, equipment, and appliances appropriate for preparing a variety of food items.

*B6.3 Know the principle of *mise en place*, including the placement and order of use of ingredients, tools, and supplies.*

B6.4 Prepare food by using the correct techniques and procedures specified in recipes and formulas.

B6.5 Use plating techniques, including accurate portioning and aesthetic presentation skills.

B11.0 Students understand and apply the basic processes of costing and cost analysis in food and beverage production and service: