



Reavis High School

Curriculum Snapshot/Cover Page for Pro Start 1



Unit 1: Safety & Sanitation

15
Days

Students will be able to identify and establish a food safety system. They will describe the affects of what occurs when this is and is not followed. Students will identify the six factors needed to contribute to bacterial growth and identify hazards that could occur in the workplace and how to prevent them. They will also explain the legal requirements set in place within the foodservice and hospitality industry.



Unit 2: Equipment Identification & Safety

15
Days

Students will apply and use receiving, storage, pre-preparation, cooking, holding practices and the use of service equipment. Students will identify how to care for and maintain the equipment. Students will also demonstrate proper knife handling skills and cutting skills. These skills will be applied and demonstrated in a lab setting.



Unit 3: Math in the Foodservice Industry

15
Days

Students will review recipes and complete conversions to increase or scale down the recipes. They will apply business math skills while comparing weights and measures. They will identify ways to control food costs, food production, and labor cost control. Students will apply these skills in a lab setting for quantity cooking practices.



Unit 4: Culinary Terms & Cooking Methods

15 Days

Students will explain and demonstrate key culinary methods and terminology in a lab setting. These terms will be used in both classroom and laboratory practices. Students will also be able to compare and contrast among the various cooking methods. They will have to choose the appropriate method to use based on different desired outcomes.



Unit 5: Food Groups & Meal Combinations

20 Days

Students will review the essentials of nutrition. They will identify nutritional guidelines that are required when creating menus. There will also be a focus of the growing trend of nutrition in the foodservice and hospitality industry. Students will then analyze and create ideal meal combinations based on the nutritional data provided in order to meet the needs of consumers.



Unit 6: Menu Costing, Ordering, & Inventory

5 Days

Students will analyze the relationship between food cost percentages, controlling sales, inventory control, while focusing on the menu. They will be assessing how to monitor their food inventory and determine what their level of inventory should be. Students will analyze the methods to determine closing inventory by performing math calculations.



Unit 7: Budgeting & Tracking Profit

5 Days

Students will analyze the relationship between cost and sales. They will also calculate projected revenue. Students will compare variables on controllable food costs, fixed costs, and variable costs related to food and labor. Students will determine standard portion costs on the menu. These practices will be applied when the mock restaurant is open.



Unit 8: Working in a Restaurant Environment

10 Days

Students will identify the pathways in the foodservice and hospitality industry. Students will also analyze the differences in careers and the roles required for each. Students will focus on the importance of customer service along with identifying the manager's role. Students analyze diversity, stereotypes, and their effects on the foodservice industry. There will also be an overview and application of the interviewing, orientation, training, and evaluation process in the foodservice and hospitality industry.



Unit 9: Fahrenheit 220

2nd Semester

Students will operate the school's restaurant as their own business. They will complete data on food waste and review items to accept or reject in our deliveries. They will then implement changes from their data to control sales. They will clean and maintain all of the equipment used during operation. Students will work in a team-oriented environment in order to create successful recipes for their customers.

Unit 10: Virtual Buisness-Knowledge Matters

35
Days

Students will run and manage a virtual restaurant while applying all the skills they learned during semester 1. This will coincide with running our mock restaurant, Fahrenheit 220. This provides realistic scenarios where students will troubleshoot to keep their business operating.