



*Department of Teaching & Learning*  
*Parent/Student Course Information*

*Introduction to Hospitality and Catering Services*  
*(HE 8279)*  
*Two Credits, One Year*  
*Grades 10 – 12*

*Counselors are available to assist parents and students with course selections and career planning. Parents may arrange to meet with the counselor by calling the school's guidance department.*

**COURSE DESCRIPTION**

Students practice managerial, production, and service skills used in government, commercial, or independently owned institutional food establishments and related food industry occupations. Students plan, select, store, purchase, prepare and serve food and food products; study basic nutrition, sanitation and food safety; the use and care of commercial equipment; and the operation of institutional food establishments. Critical thinking, practical problem solving and entrepreneurship opportunities in the field of culinary arts are emphasized. Teachers highlight the basic skills of math, science, and communication when appropriate in content. Students may participate in the Careers through Culinary Arts (C-CAP) competitions to receive culinary college scholarships/apprenticeships

**CERTIFICATION**

National Restaurant Association Education Foundation: ServSafe Certification

**COOPERATIVE EDUCATION (CO-OP)**

Cooperative Family and Consumer Sciences is the supervised on-the-job instructional phase of an occupational preparation program. Students attend school for all or part of the day and work in an approved family and consumer sciences position part of the day. The teacher-coordinator and training sponsor (employer) develop an individualized training plan that identifies learning experiences according to the student's career objective. Transportation is the responsibility of the student. Benefits of the co-op placement include work experience, credit toward graduation and paid employment. Students learn Virginia's Workplace Readiness Skills within the content area. Those who are completing a two-year sequence have the opportunity to verify their knowledge of the workplace readiness skills through an industry assessment

**STUDENT ORGANIZATION**

Family, Career and Community Leaders of America (FCCLA)

FCCLA is a national career and technical student organization that promotes personal growth and leadership through Family and Consumer Sciences education. As part of the FACS curriculum, the FCCLA framework helps students develop character, think creatively and critically and prepare for careers through practical knowledge and specific skills.

## **PREREQUISITE**

Introduction to Culinary Arts

## **OPTIONS FOR NEXT COURSE**

Culinary Arts (Technical and Career Education Center)

## **REQUIRED STUDENT TEXTBOOK**

*Introduction to Culinary Arts, 2007*

## **COMPETENCIES FOR INTRODUCTION TO HOSPITALITY AND CATERING**

### **Demonstrating Workplace Readiness Skills: Personal Qualities and People Skills**

- 1 Demonstrate positive work ethic.
- 2 Demonstrate integrity.
- 3 Demonstrate teamwork skills.
- 4 Demonstrate self-representation skills.
- 5 Demonstrate diversity awareness.
- 6 Demonstrate conflict-resolution skills.
- 7 Demonstrate creativity and resourcefulness.

### **Demonstrating Workplace Readiness Skills: Professional Knowledge and Skills**

- 8 Demonstrate effective speaking and listening skills.
- 9 Demonstrate effective reading and writing skills.
- 10 Demonstrate critical-thinking and problem-solving skills.
- 11 Demonstrate healthy behaviors and safety skills.
- 12 Demonstrate an understanding of workplace organizations, systems and climates.
- 13 Demonstrate lifelong-learning skills.
- 14 Demonstrate job-acquisition and advancement skills.
- 15 Demonstrate time-, task- and resource-management skills.
- 16 Demonstrate job-specific mathematics skills.
- 17 Demonstrate customer-service skills.

### **Demonstrating Workplace Readiness Skills: Technology Knowledge and Skills**

- 18 Demonstrate proficiency with technologies common to a specific occupation.
- 19 Demonstrate information technology skills.
- 20 Demonstrate an understanding of Internet use and security issues.
- 21 Demonstrate telecommunications skills.

### **Examining All Aspects of an Industry**

- 22 Examine aspects of planning within an industry/organization.
- 23 Examine aspects of management within an industry/organization.
- 24 Examine aspects of financial responsibility within an industry/organization.
- 25 Examine technical and production skills required of workers within an industry/organization.
- 26 Examine principles of technology that underlie an industry/organization.
- 27 Examine labor issues related to an industry/organization.
- 28 Examine community issues related to an industry/organization.
- 29 Examine health, safety and environmental issues related to an industry/organization.

### **Addressing Elements of Student Life**

- 30 Identify the purposes and goals of the student organization.
- 31 Explain the benefits and responsibilities of membership in the student organization as a student and in professional/civic organizations as an adult.
- 32 Demonstrate leadership skills through participation in student organization activities, such as meetings, programs and projects.
- 33 Identify Internet safety issues and procedures for complying with acceptable use standards.

### **Balancing Work and Family**

- 34 Analyze the meaning of work and the meaning of family.
- 35 Compare how families affect work life and how work life affects families.
- 36 Identify management strategies for balancing work and family roles.

### **Exploring Culinary Arts**

- 37 Explore the history of culinary arts.
- 38 Describe the role of food and food ways in the history of Virginia.
- 39 Identify the duties and responsibilities of each member of the classical kitchen brigade.
- 40 Investigate careers in the culinary arts and hospitality industries.

### **Understanding Kitchen Safety and Sanitation**

- 41 Describe the Hazard Analysis & Critical Control Points (HACCP) system.
- 42 Identify microorganisms related to food contamination.
- 43 Identify food-borne illnesses, including their causes and symptoms.
- 44 Explain factors that make foods potentially hazardous.
- 45 Explain safe food production, storage and service procedures.
- 46 Identify good personal hygiene and health practices.
- 47 Identify common food allergies.
- 48 Explain Material Safety Data Sheets (MSDS).
- 49 Describe physical safety hazards in food service operations.
- 50 Complete a daily sanitation inspection checklist.
- 51 Follow a schedule and the standard procedures for cleaning and sanitizing equipment and facilities.
- 52 Demonstrate the safe use of cleaners and sanitizers used within food service operations.
- 53 Identify industry-standard waste disposal and recycling procedures.
- 54 Describe accepted measures for pest control and eradication in the food service environment.
- 55 Explain the classes of fires and the method of extinguishing each.
- 56 List the regulatory agencies and the laws and regulations that govern sanitation and safety in the food service environment.

### **Exploring the Purchasing and Receiving of Goods**

- 57 List the requirements for receiving and storing raw foods, prepared foods, and dry goods.
- 58 Conduct an inventory of food and nonfood items.
- 59 Explain the use of regulations for inspecting and grading foods.
- 60 Explain formal and informal purchasing methods.
- 61 Describe the purpose of a requisition.
- 62 Describe market fluctuations and their effect on product cost.
- 63 Explain the legal and ethical considerations of purchasing.
- 64 Describe the importance of product specifications.
- 65 Evaluate received foods to determine conformity with user's product specifications and agreed-upon price.
- 66 Describe the steps of receiving and storing cleaning supplies and chemicals.

### **Understanding Nutritional Principles**

- 67 Explain USDA nutritional guidelines.
- 68 Explain the concepts of energy balance.
- 69 Describe the nutritional components of food.
- 70 Evaluate personal diets, using the recommended dietary allowances.
- 71 Explain cooking and storage techniques that promote maximum retention of nutrients.

### **Applying Food-Preparation Techniques**

- 72 Identify hand tools and utensils used in food preparation.
- 73 Demonstrate basic knife skills.
- 74 Identify operation of kitchen equipment.
- 75 Identify uses of a variety of cookware.
- 76 Describe the components of a standardized recipe.
- 77 Demonstrate following a standardized recipe.
- 78 Explain the dry heat cooking method.
- 79 Explain the moist heat cooking method.
- 80 Explain the combination cooking method.
- 81 Demonstrate scaling and measuring techniques for measuring weight.
- 82 Demonstrate scaling and measuring techniques for measuring volume.
- 83 Describe uses of herbs, spices, oils, vinegars and condiments.
- 84 Identify types of red meat and their utilizations.
- 85 Identify types of poultry and their utilizations.
- 86 Identify types of fish and their utilizations.
- 87 Identify types of shellfish and their utilizations.
- 88 Explain the preparation methods and common pairings of stocks, soups and sauces.
- 89 Identify fruits, vegetables and farinaceous items, including their utilizations.
- 90 Identify breakfast meats.
- 91 Identify different egg products.
- 92 Identify hot breakfast cereals.
- 93 Identify batter products.
- 94 Prepare breakfast meats.
- 95 Prepare eggs in a variety of ways.
- 96 Prepare hot breakfast cereals.
- 97 Prepare batter products.

### **Exploring Garde Manger Techniques**

- 98 Prepare cold salads.
- 99 Prepare cold dressings.
- 100 Prepare cold sandwiches.

### **Exploring Baking Fundamentals**

- 101 Define baking terms.
- 102 Identify basic equipment and utensils used in baking.
- 103 Identify the ingredients used in baking and their functions.
- 104 Prepare quick breads.
- 105 Prepare pies and tarts.
- 106 Prepare cookies.

### **Serving in the Dining Room**

- 107 Describe the types of table service and table settings.

- 108 Demonstrate communication with diverse types of customers.
- 109 Serve beverages.

**Using Business and Math Skills**

- 110 Demonstrate recipe conversion, using conversion factors and formulas.
- 111 Process a handwritten guest check.
- 112 Identify types of dining establishments.
- 113 Demonstrate effective procedures for marketing to customers.
- 114 Describe the interrelationships and workflow between dining room and kitchen operations.

**Investigating the Food Service Industry**

- 115 Describe the scope of the food service industry within the hospitality industry.
- 116 Identify professional food service organizations.

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For further information please call (757) 263-1070.

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To seek resolution of grievances resulting from alleged discrimination or to report violations of these policies, please contact the Title VI/Title IX Coordinator/Director of Student Leadership at (757) 263-2020, 1413 Laskin Road, Virginia Beach, Virginia, 23451 (for student complaints) or the Section 504/ADA Coordinator/Chief Human Resources Officer at (757) 263-1133, 2512 George Mason Drive, Municipal Center, Building 6, Virginia Beach, Virginia, 23456 (for employees or other citizens). Concerns about the application of Section 504 of the Rehabilitation Act should be addressed to the Section 504 Coordinator/ Executive Director of Student Support Services at (757) 263-1980, 2512 George Mason Drive, Virginia Beach, Virginia, 23456 or the Section 504 Coordinator at the student's school. For students who are eligible or suspected of being eligible for special education or related services under IDEA, please contact the Office of Programs for Exceptional Children at (757) 263-2400, Laskin Road Annex, 1413 Laskin Road, Virginia Beach, Virginia, 23451.

Alternative formats of this publication which may include taped, Braille, or large print materials are available upon request for individuals with disabilities. Call or write The Department of Teaching and Learning, Virginia Beach City Public Schools, 2512 George Mason Drive, P.O. Box 6038, Virginia Beach, VA 23456-0038. Telephone 263-1070 (voice); fax 263-1424; 263-1240 (TDD) or email at [Kathleen.Vuono@vbschools.com](mailto:Kathleen.Vuono@vbschools.com).

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**VIRGINIA BEACH CITY PUBLIC SCHOOLS**  
CHARTING THE COURSE

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