

COURSE DESCRIPTION

ROP Catering - Years One and Two

DESCRIPTION AND TEXTBOOKS

Catering is an ROP (Regional Occupation Program) course that fulfills the graduation requirements for a Vocational Course. The course is two semesters in length, 5 credits per semester. The course uses the text, *ProStart: Year One*, and *ProStart: Year Two*, written by the National Restaurant Association. The complete two year ProStart program prepares students for entry into the foodservice industry (ESLR #10). In addition to two years of classroom work, students that complete a 400 hour industry internship and pass the National Restaurant Association's ProStart competency test are eligible for a \$2000 scholarship with matching funds provided by the California Restaurant Association. In addition, admission to Cal Poly Pomona's Collins School of Hospitality Management is assured for students meeting CSU requirements.

CLASS FEE

There is a class fee of \$35/semester for Catering I and \$40/semester for Catering II to help defray class expenses. It is to be paid at the student store during its business hours (11 - 3 daily). The fee is due by the end of the second week of each semester. Students will not be allowed to participate in labs until the fee is paid.

EXPECTED SCHOOLWIDE LEARNING RESULTS (ESLRs)

In this school-to-career program students will learn about the foodservice industry by acquiring knowledge from the text as well as in a "hands-on" laboratory setting. By working in teams (#2), students should strive for competency in the following areas:

- Personal Qualities and Skills
- Long-term Work Qualities and Skills
- Short-term Observable Skills

Pacific Grove High School: Expected School Wide Learning Results

- ❖ Effective Communicators Who:
 1. Demonstrate skills in speaking, listening, writing, observing and interpreting
 2. Work collaboratively and independently to solve problems
- ❖ Well-Rounded Individuals Who:
 3. Demonstrate appreciation and/or aptitude for the fine arts
 4. Demonstrate knowledge of the importance of good physical health
- ❖ Life-Long, Self-Directed Learners Who:
 5. Maintain curiosity for learning
 6. Develop wide area of interests
 7. Continue to grow as individuals
- ❖ Educated Individuals Who:
 8. Demonstrate competency in reading, writing, mathematics, and technology
- ❖ Responsible Citizens Who:
 9. Participate in the democratic process
 10. Are employable
 11. Exhibit self-discipline
 12. Prioritize and use time effectively
 13. Establish long and short-term goals
 14. Demonstrate leadership qualities
 15. Appreciate diverse cultures and points of view
 16. Demonstrate consideration for other members of society
 17. Contribute time, energy and talents to improve the quality of life.

The **Year One** subject areas covered include: *(Specified ESLRs are noted in parentheses)*

Preparing for a Successful Career (10)
Customer Relations (10)
Preparing and Serving Safe Food (4)
Preventing Injuries and Accidents (4)
Kitchen Basics (1, 2, 8)
Foodservice Equipment (10)
Nutrition (4)
Breakfast Foods and Sandwiches
Working with People (1, 11, 14, 16)
Salads and Garnishes
Business Math (8)
Fruits and Vegetables
Controlling Foodservice Costs (8)

The **Year Two** subject areas covered include: *(Specified ESLRs are noted in parentheses)*

The History of Food Service (3, 5, 6, 15)
Potatoes and Grains
The Lodging Industry (10)
The Art of Service (10)
Desserts and Baked Goods
Marketing and the Menu (1)
Purchasing and Inventory Control (8)
Meet, Poultry, and Seafood
Standard Accounting Practices (8)
Stocks, Soups, and Sauces
Tourism and the Retail Industry (10)
Communicating with Customers (1)

In addition to the above materials, further study in personal nutrition will be accomplished in a unit on the Food Guide Pyramid and Basic Nutrition (4). The textbook will be supplemented by use of the Internet. (8)

BEHAVIORAL EXPECTATIONS

Students will be required to maintain the following standards:

- Maintain and bring to class daily a 1" binder with paper, a pen, and a pencil in it. Bring textbook (covered) daily.
- Maintain a neat appearance and good personal hygiene. Long hair must be tied back.
- Come to class on time with a positive and cooperative attitude.
- Teamwork skills will be acquired by working with a changing group of students with differing abilities and background.

GRADES

Grades will be based on

- Daily attendance and preparedness
- Assigned worksheets
- Quizzes
- Tests
- Laboratory performance
(The laboratory grade is based on behavior, product quality and clean up for the day)

MAKEUP POLICY

Due to the nature of the labs, ***students will be allowed only one excused absence per quarter.*** Makeup work will not be possible for missed labs, and the students will receive a "zero" grade. Students with ongoing health or personal problems that necessitate their missing labs must make arrangements with the teacher. Students will be allowed one class period to make up any missed homework assignments that are due to excused

absences and activities. Pacific Grove High School's tardy and behavior policies will be enforced in the classroom (see student handbook for questions on these policies).

Mrs. Schueneman holds a Bachelor of Science in Foods and Nutrition with an emphasis on Quantity Food Management from Michigan State University. She has served as a Food Service Director for ARA Services in their Business and Industry accounts and School and College accounts. She earned her teaching credential from Chapman University and has been on the faculty at PGHS since 1998.

Mrs. Schueneman can be contacted at school by e-mail or telephone.

E-mail: adrian@pgusd.org

Telephone: 646-6590, ext. 235

After reading this Course Description and standards, please sign and date it. Return the tear off portion to Mrs. Schueneman. The remaining information is to be contained in the student's class binder.

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CATERING YEAR ONE AND TWO

Student's name printed

Student Signature

Date

Parent Signature

Date