



Culinary Arts and Restaurant Management

ELO Title: Chef to School Specialty Dinners

School: Pinkerton Academy

Essential Question: Is there more to executing a successful meal service than just the ability to cook?

Area(s) of Study: Culinary Arts and Restaurant Management

Type & Amount of Credit: Group ELO embedded in a two credit, full-year, double period elective class. ELO work makes up about a quarter of the course work.

Competencies:

Short Description	Full Text of Competency
Food Safety and Sanitation	The student will understand the basic principles of sanitation and safety to reinforce personal hygiene and food handling practices that protect the health of the consumer in the food industry.
Dining Room Service	The student will be knowledgeable in dining room service functions, different types of services, and quality customer service.
Restaurant Management	The student will understand that aside from the ability to cook, a successful meal service also depends on the chef's proficiency in purchasing and receiving practices, employee management, communication, and other soft skills
Food and Beverage Cost Controls	The student will understand the basic mathematical functions and their applications used in various food service operations

Student Activities:

1. Marketing Strategy Research and Development for ticket sales - Students will draft press releases and social media postings to best capture what guests can expect and how to reserve tickets
2. Recipe and Menu Costing - Students break down the recipe ingredient costs to determine what the total cost to produce one portion is. With this number, students will then determine an appropriate menu price.
3. Development of Ingredient Order Guides- Students will convert recipes to the quantity needed before developing a cumulative list of all of the products needed, checking it against current inventory, and determining what needs to be ordered to execute the meal.
4. Organization, Preparation, and Execution of Menu Items - Students will create prep lists and assignments for all of the goods needing to be produced
5. Dining Room Preparations and Classical Service- table setting, table service, dining room break down
6. Customer Service and Dining Room Management
7. Sanitation Guidelines, Regulations, and Implementation
8. Proper Food Handling Practices (ServSafe)
9. Self Reflection

Community Partner: Tuckaway Tavern & Butchery, Hop & Grind, Great New Hampshire Restaurants

Community Partner Responsibilities for this ELO: As a part of the Chef to School Program, local chefs, restaurants, and post-secondary educational institutions compose a menu of their signature dishes and work with Pinkerton's culinary students in the preparation and execution of the dishes during the students' normal class periods. That evening, the menu is presented and served to members of the Pinkerton community, parents, and public.

Assessment: The final project and presentation of this activity is a full-scale restaurant service. Students are responsible for all aspects of the restaurant including, but not limited to, dining room service, general manager duties, line cook, dishwasher, sous chef, sanitation inspector, and bakers. As a program that follows the ProStart Curriculum (National Restaurant Association's High School Culinary and Restaurant Management curriculum), we integrate their lab principles (sanitation, mise en place, equipment operation, technique, teamwork, attitude, and drive) with restaurant service evaluation as well. The students also produce a post-service reflection that focuses on what they saw as successful as well as concepts and strategies to focus on improving in their next service.

Comments and Suggestions for other Schools Implementing a Similar ELO: The Chef to School Program is a great tool to not only strengthen our students, but also our relationship with local businesses and the community as a whole. Students gain invaluable knowledge through real-life situations that can be challenging to implement and develop in a standard

class period. The students build relationships with community partners, can coordinate internships/part-time employment, and have a true sense of accomplishment at the conclusion of the event.

Are you willing to be contacted by another school interested in developing something similar to this?

No

Yes

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Supporting Material

Student Work (Post-Event Reflection)

Photos

Sample lab rubric