Lesson Plan

Course #5— Professionalism

Instructor: Chef David Ross	Unit: 1 through 5			GPSs:	
Week of: October 11 th 2008	Session	1	test		CA-ICA-1a, CA-ICA-1b, CA-ICA-1c, , CA-ICA-1d CA-CAI-1a, CA-CAI-1c, CA-CAI-1d, CA-CAI-1e CA-CAII-1c, CA-CAII-d

Performance Objectives	Learning Activity	<u>Time</u>
For the		
Culinary Arts	Professionalism	1 Hour plus
Endorsement standards		Exam
505-3063		
#5. Professionalism 5 (i) The program shall	Essential Question: How do the different qualities of professionalism impact our ability to teach culinary arts to enhance our students' employability skills and ability to progress into post secondary education?	
prepare candidates to display professionalism to include		
professional attire. 5 (ii) The program shall prepare candidates who are familiar with organizations	Transfer In: Professionalism is of critical importance to being a professional instructor for culinary arts and contains complex qualities that define the word; Professionalism is a broad word that embraces conduct, dress code, attitude, aims and projection of knowledge of culinary history and authority.	5 minutes
and publications relevant to the field.	Set Induction: Instructor will hand out Syllabus, Lesson Plans and supporting materials covering this program of Professionalism and will state the objective.	5 minutes

- 5 (iii) The program shall prepare candidates who can identify and understand industry segments.
- 5 (iv) The program shall prepare candidates who will serve as an advisor for a Career Tech Student Organization and participate in culinary competitions.

Learning Activities:

- 1. Instructor should be dressed in full 'Whites' including toque, apron black pants and correct kitchen shoes. Lecture and involve discussion on safety, appearance and history of each item.
 - a. Double breasted jacket: primary safety of double layer material against hot liquids, also ability to cross over for cleaner side.
 - b. Apron: safety of additional layer against legs for heat and hot liquids. *Not as hand towel*.
 - c. Pants: Should be slightly baggy; designed against hot liquids so that no contact with skin happens.
 - d. Shoes: Non slip, closed toed and strapped heal area.
 - e. Toque: Indication of hierarchy in kitchen, taller hat means more important. Designed so kitchen staff could locate chef quickly in kitchen. Acts as hair restraint and pleats indicate number of ways to cook and egg and respected by those who wore them.
- 2. Instructor to discuss the History of Culinary Arts and Brigade system. *Show Power Point*.
 - a. Identify key historical persons and summarize the evolution of modern day food service to include Careme, Escoffier and De Medici.
 - b. Identify the positions of the classical and modern "Kitchen Brigade" outlining the organizational structure of various food service organizations.
 - c. Hand out with key kitchen positions; Sous Chef, Saucier and Entremetier.

10 minutes

10 minutes

	 3. Instructor will lecture and engage discussion on professional organizations that are leaders and encourage culinary professionalism. a. Identify industry student and professional organizations, associations and programs; ACF, FCCLA, CTAE and NRA 	10 minutes
	 4. Instructor will lecture and discuss various career opportunities for students entering the culinary arts and how it relates to professionalism. a. Identify career opportunities within the foodservice industry; Chef, Dietitian, Research and Development and Food service Manger. b. Identify various foodservice restaurant styles such as fast food, casual, family dining and formal dining and the importance of professionalism in these establishments. 	10 minutes
	5. Working Individually: Identify eight behavioral characteristics that food service workers should develop and maintain to achieve the highest standards of professionalism.	5 minutes
	Closure: 1. Summarize the rationale behind the understanding and practicing Professionalism in the profession of Culinary Arts and how important it is in instilling this quality	5 minutes
	into our teaching and students. Transfer Out: Review any outstanding questions about Nutrition and dismiss for break and prepare for exams. Prepare for next class or workshop	5 minutes
Evaluation and Assessment:	Review of Lesson #5 Professionalism Test: multiple choice 28 questions	30 minutes
Materials and Resources:	Projector with power point display, hand outs, supply of Syllabus and Lesson Plan for use in classroom and practice test.	