

Lesson Plan

Course #1— Foundations of Culinary Arts Education

Instructor:	Unit 4: Front of House Service	GPSs: CA-ICA-1 d, e, f. CA-ICA-11 b, c, d. CA-CAI-9 a, b, c, d, e. CA-CAII-8 a, b, c, d, e, f.
Culinary Expert:		

<u>Performance Objectives and Culinary Arts Endorsement standards</u> 505-3-.063	<u>Learning Activity</u>	<u>Time</u>
<p>#9. <u>Front of the House Service</u></p> <p>(i) The program shall prepare candidates who know and demonstrate table settings, service styles, correct etiquette of service, and table side service.</p>	<p>Essential Question(s): <i>Define the term Front of House. What are some key differences between Front of House vs. Back of House service? List some the jobs associated with Front of House service. List some jobs associated with Back of House service.</i></p> <p>Transfer In: In the previous unit, we reviewed professional kitchen equipment. In this unit, we will discuss the various roles and responsibilities associated with Front of House service and staff.</p> <p>Set Induction: Read-Square-Share Activity—Participants will read Served: Front-of-House vs. Back-of-House. Then, participants will “square up” with 2-3 classmates to discuss their reactions to the article. Finally, participants will share their comments on their article with the whole class.</p> <p>Objective/Learning Outcomes: Candidates will:</p> <ul style="list-style-type: none"> • Demonstrate table set up for three major service techniques: French, 	<p>1 min</p> <p>10 mins</p> <p>3 mins</p>

	<p>Russian, and American.</p> <ul style="list-style-type: none"> • Demonstrate table settings and service styles. • Demonstrate correct etiquette of service. • Design a role play activity in a lesson plan for Front of House Service • Design a Lab Management Plan that incorporates Front of House job titles/service positions. <p>Learning Activities:</p> <ol style="list-style-type: none"> 1. Whole Class Activity—Instructor will present PowerPoint presentation entitled Front of House vs. Back of House Service. 2. Whole Class Activity—Instructor will present Lab Management for Culinary Arts Programs PowerPoint Presentation. 3. Small Group/Whole Group Activity—Participants will work in small groups to design a lab management plan for their program(s). THEN, each group will share their Lab Management Plans in a Gallery Tour. The instructor will place comment sheets next to each plan, so that participants can comment upon the plans during the viewing session. 4. Whole Class Activity—Instructor will present PowerPoint presentation entitled-- <i>Introduction to Role Playing as an Instructional Strategy</i>. 5. Small Group Activity—Participants will work with their small groups from the previous activity to prepare a lesson plan on FOH/BOH service. This lesson plan must include role playing activity related to FOH or BOH service. Candidates will also work with their group members to design the FOH and/or BOH role play activity. 	<p>20 mins</p> <p>20 mins</p> <p>45-60 mins</p> <p>20 mins</p> <p>45 mins</p>
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	<p>6. Whole Class Activity—If time permits, participants will present their Front of House Role Plays to the entire class.</p> <p>7. *Note: Any remaining class time should be devoted to a lesson planning work session. Participants may work individually or in small groups of their own choosing.</p> <p>Closure:</p> <ol style="list-style-type: none"> 1. List some traditional service staff positions associated with the Front of House. What are the duties and responsibilities associated with these positions? 2. How do you plan to instill the importance of etiquette and table service to the students in your program? 3. What are some key strategies to keep in mind when handling difficult situations with customers and co-workers in the front of house setting? How will you prepare your students to handle these difficult situations? <p>Transfer Out: <i>In this unit, we will discuss the various roles and responsibilities associated with Front of House service and staff. In the next unit, we will turn our attention to Regional and International Cuisines.</i></p>	<p>30 mins</p> <p>45 mins</p> <p>10 mins</p> <p>1 min</p> <p>Total = ~ 4 hours</p>
Evaluation and Assessment:	1) Lab Management Plan Rubric	

Materials and Resources:	Front of House vs. Back of House Service PowerPoint presentation; PowerPoint Presentation Lab Management for Culinary Arts Programs; Lab Management Plan Design Handout; Introduction to Role Playing as an Instructional Strategy PowerPoint Presentation	
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