Food Management II

This is an advanced food class, with a pre-requisite of Food Management I. The students are in charge of a student run restaurant (The Bobcat Café)for faculty and staff. Students become familiar, not only with food preparation, but with organization, teamwork and management skills.

**Basic Lessons**:

Meal Planning

Knife Techniques

Timing and Organization

Problem Solving Skills

Soups & Stocks

Salads & Dressings

Vegetables & Potatoes

Pizza

Sandwiches

Pasta

Breakfast/Eggs

**Restaurant Packet**:

Students are responsible for the complete planning of 2 or 3 restaurant experiences during the semester. Packet requirements include the following:

Cover Page

Menu (Entrée, side dishes and desserts)

Recipes

Plan Sheets for each recipe

Pre-Preparation List of Duties

A lunch List of Duties

B and C lunch Duties – (Job assignments such as beverage person, cashier, server, and platers.)

Market (Grocery) Order – with accurate amounts

Costing Sheet – (must stay within budget)

Invitation

Table Layout

Self – Evaluation

**Restaurant Execution**:

When Restaurant begins **– Every Wednesday is a Pre-Preparation Day**.

All items that can be accomplished for the execution of Restaurant the following day are completed at this time. Students are graded on performance during pre-prep (20 points) .

Performance criteria includes, but is not limited to:

Hair, Jewelry, aprons and hand washing

Proper use of equipment

Measuring techniques and accuracy

Following recipes properly

Safety

Sanitation

Working Efficiently

Clean up

**Restaurant Day is on Thursday**. Students must Prepare, Plate, Serve and Clean up in the execution of 2 – ½ hour lunch services. Their duties may include – Cashier, Serving Beverages, Server (Food), Plater, or Delivery coordinator and cleaning. They are also graded (20 points) on the above criteria as well.

Fridays are reserved for serving leftover items –if the teachers are interested – and taking care of the kitchens including, dishwashers, laundry, straightening drawers and cupboards, and thoroughly cleaning all refrigerators, surfaces and floors. Students are graded on the above criteria (10 points)