New Jersey Department of Education

Office of Career and Technical Education

Restaurant and Hospitality Management Curriculum

Program Overview

This three-year program in Restaurant/Hospitality Management (CIP: 12.0504) prepares individuals to plan, supervise, and manage food and beverage preparation and service operations, restaurant facilities, and catering services. It includes instruction in culinary arts, restaurant and menu planning, executive chef functions, hospitality management, food/beverage industry operations, cost control, purchasing and storage, business administration, logistics, personnel management, event planning and management, health and safety, insurance, and applicable law and regulations.

Program Overview

- Entirely project-based curriculum intended to meet or exceed NJ CTE, National Common Core Math & LAL standards.
- Meet postsecondary expectations. Articulation agreements to be negotiated on a case-by-case basis.
- Project-based units designed with flexibility to expand/reduce seat time as appropriate.
- Student discovery is essential.
- Includes suggested pacing guides and daily lesson plans.

Three Course Sequence

Introduction to Hospitality and Food Service through Career Exploration

Culinary Arts I

Culinary Arts II/Hospitality Management

Course 1 – Introduction to Hospitality and Food Services through Career Exploration

Course 1 Units	Essential Questions
1.1 Notable Chefs	***How have notable chefs, past and present, influenced current day culinary techniques, practices and professionalism?***
1.2 Intro to Safety	***How do you ensure the safe production and consumption of food?***
1.3 Food Service Equipment	***What are the essential procedures for the safe operation and maintenance of food service equipment?***
1.4 Becoming a Hospitality Professional	***What does it mean to be "hospitable" and how does the industry cater to people's various recreational needs?***
1.5 Menu Development	***How do menus reflect the overall concept and theme of a food-service operation as well as society's current food trends?***
1.6 Battle of Brand Hotels	***How did the leading hotel brands evolve to accommodate the needs of different travelers?***
1.7 Hotel Operations	***Why is the Food and Beverage department important to the overall profitable operation of a hotel?***
1.8 Career Awareness	***How do you make yourself marketable in the hospitality/culinary industry?***

Course 2 – **Culinary Arts I**

Course 2 Unit	Essential Questions
2.1 Feeding The United Nations	*As a chef how do you address culturally diverse/multicultural preferences, palates, and needs in an increasingly globalized and diversified market?*
2.2 Demographic Diversity	*What is the correlation between food and health?*
2.3 FrankenGroom.Bridezilla	*How does your chosen style of service determine your room-setup?*
2.4 Staffing	*Why is it important to control costs in any foodservice operation?*
2.5 Farm to Table	*What are the advantages/disadvantages of supporting local growers and/or artisan food providers?*
2.6 Have It Your Way	*What factors determine food vendor success based on preferences, demographics and income level in a particular area?*

Project Based Learning Components

- Need to know
- A driving question
- Student voice & choice
- 21st Century skills
- Inquiry & Innovation
- Feedback & Revision
- A publicly presented product

Next Steps

Item 1

Reconvene curriculum development/advisory committees.

Item 2

Plan for the writing and completion of Course 3.

Item 3

Determine the usefulness of utilizing Course 1 and/or 2 to enhance existing hospitality management programs/programs of study.

Item 4

Determine the professional development needs for faculty who will use this curriculum. Schedule the professional development.

Item 5

Pilot the courses or individual curriculum units.

Thank You!

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