RESTAURANT MANAGEMENT

STUDENT GRADE RECORD
Career & Technical Education
WINDHAM SCHOOL DISTRICT

Student Name ________________________
TDCJ # _______________________________
Instructor Name _______________________
Unit _________________________________

WSD Certificate Y / N

If I were hiring for this position, I would: (check one)
[___] 0-No recommendation at this time.
(Cannot be used for Completers.)
[___] 1-Hire this person and look no further.
[___] 2-Interview this person along with other
applicants
[___] 3-Not hire this person.

Complete only if student attempted industry certification.

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<th>Name of Industry Certificate</th>
<th>Code</th>
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I attest that all of the information reported on this form is true.

Instructor Signature ________________________ Date ________________________

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Windham Module Test Average x .75 a Completers

Windham End of Course Exam x .25 b

Windham Module Score (a + b=) 70+

% Competencies Completed 70+

Module Competency Rating 2.7+
RECORDING DIRECTIONS
SKILL RATING: Post the student’s competency rating for each skill performed.
MODULE TEST SCORE: Enter the student’s test score for the module.
MODULE RATING: Use the following scale to determine module rating:
[1] Unskilled- Exposed to concept, but no hands-on experience.
Note: When evaluating a student’s module rating, skill performance should be given priority.

1. CTE Orientation
   Teacher Student
   Initial Initial
   ______ | ______ 1. Identify employment opportunities related to the course.
   ______ | ______ 2. Identify the number of classroom hours a student must attend to be considered as a completer.
   ______ | ______ 3. Identify the industry-recognized certification.
   ______ | ______ 4. Identify course expectations including:
     • Working conditions
     • Attendance expectations
     • Instructor’s expectations

2. CTE Safety
   Module Test Score ______
   Minimum 100% Required
   ______ Module Rating (4, 3, 2, 1)
   ______ 1. Apply general safety principles to the school and workplace.
   ______ 2. Determine correct fire extinguisher to use for various situations.
   ______ 3. Determine the ability to properly operate a fire extinguisher.
   ______ 4. Interpret Material Safety Data Sheets (MSDS).

3. Welcome to the Restaurant & Foodservice Industry L 1.1
   Module Test Score ______
   ______ Module Rating (4, 3, 2, 1)
   ______ 1. Identify the 2 divisions of the foodservice industry.
   ______ 2. Explain the 5 restaurant segments within the foodservice industry.
   ______ 3. Outline the job opportunities within the restaurant and foodservice industry.

4. Keeping Food Safe L 1.2
   Module Test Score ______
   ______ Module Rating (4, 3, 2, 1)
   ______ 1. Define foodborne illness, pathogens and allergens.
   ______ 2. Explain the importance of storing food and chemicals properly
   ______ 3. List the agencies that monitor the foodservice industry
   ______ 4. Describe proper cleanliness in the foodservice industry.
   ______ 5. Explain the difference in temperature when receiving, storing and cooking food.
   ______ 6. Demonstrate proper sanitation in the kitchen.
   ______ 7. Review ServSafe Food Safety Certification

5. Workplace Safety L 1.3
   Module Test Score ______
   ______ Module Rating (4,3,2,1)
   ______ 1. Demonstrate cleaning procedures in the kitchen.
   ______ 2. Define the roles of OSHA,HCS, MSDS, PPE.
   ______ 3. Demonstrate the correct use of knives.
   ______ 4. List first aid procedures in the kitchen.
6. Kitchen Essentials L 1.4

Module Test Score ______
Module Rating (4, 3, 2, 1)

_____ 1. Define the terms professionalism and brigade.
_____ 2. Use math to determine recipe yields, how much is needed and cost.

7. Equipment & Techniques L 1.5

Module Test Score ______
Module Rating (4,3,2,1)

_____ 1. Name and explain equipment used in pre-preparation, preparation, serving and holding.
_____ 2. Identify the different cooking methods.
_____ 3. Apply the guidelines for plating and storing food.
_____ 4. Discuss nutrition and the MyPyramid

8. Stocks, Sauces and Soups L 1.6

Module Test Score ______
Module Rating (4, 3, 2, 1)

_____ 1. Demonstrate making different types of stocks.
_____ 2. Demonstrate making different types of sauces.
_____ 3. Demonstrate making different types of soups.

9. Communication L 1.7

Module Test Score ______
Module Rating (4, 3, 2, 1)

_____ 1. Explain good listening, written and telephone skills.
_____ 2. Explain the difference between organizational and interpersonal skills.

10. Management Essentials L 1.8

Module Test Score ______
Module Rating (4, 3, 2, 1)

_____ 1. Discuss the qualities of a good leader
_____ 2. List the responsibilities of managers.
_____ 3. Explain organizational goals, visions and mission statements.
_____ 4. Describe the process of hiring, training, and evaluating employees

11. Fruits and Vegetables L 1.9

Module Test Score ______
Module Rating (4,3,2,1)

_____ 1. Name the three main fruit groups.
_____ 2. Describe storing fruit and demonstrate preparing fruit.

12. Serving Guests L 1.10

Module Test Score ______
Module Rating (4, 3, 2, 1)

_____ 1. Describe and demonstrate providing good service.
_____ 2. Describe the different types of service.
_____ 3. Demonstrate using the different utensils and tools for service.

13. Potatoes and Grains L 1.11

Module Test Score ______
Module Rating (4, 3, 2, 1)

_____ 1. Identify the different types of potatoes and pastas.
_____ 2. Demonstrate cooking potatoes properly.
_____ 3. Identify legumes, how to store and prepare them.
_____ 4. Demonstrate cooking pasta properly.


Module Test Score ______
Module Rating (4,3,2,1)

_____ 1. List the necessary abilities needed for this industry.
_____ 2. Create a job plan, resume, and cover letter.
_____ 3. Fill out an application properly.
_____ 4. Identify the critical factors for an effective job interview.
_____ 5. Discuss stress and time management techniques.
_____ 6. Identify various careers in the industry.

15. Breakfast Food and Sandwiches L 2.1

Module Test Score ______
Module Rating (4,3,2,1)

_____ 1. List characteristics of milk and ways to keep it safe.
_____ 2. Identify/give examples of different types of cheeses.
_____ 3. List characteristics of eggs, ways to keep them safe, and prepare them in a variety of cooking methods.
_____ 4. Identify types of sandwiches and explain the components of a sandwich.
16. Nutrition L 2.2

Module Test Score

______ Module Rating (4,3,2,1)

______ 1. Explain why nutrition is important in this industry.
______ 2. List the six types of nutrients found in foods.
______ 3. Name, explain and identify the sources of the carbohydrates, fats and proteins.
______ 4. Define cholesterol and its food source.
______ 5. Describe 3 major vegetarian diets.
______ 6. List/identify sources of vitamins, minerals and water in the body.
______ 7. Explain food additives and how they function.
______ 8. Explain the role of digestion.
______ 9. List/describe techniques for food preparation that preserves nutrients.

17. Controlling Foodservice Costs L 2.3

Module Test Score

______ Module Rating (4,3,2,1)

______ 1. Explain/analyze a profit-and-loss statement.
______ 2. Define/calculate food cost/food cost percentage.
______ 3. Connect portion control to food costs.
______ 4. Analyze/evaluate data to forecast sales.
______ 5. Calculate a recipe’s yield & number of portions.
______ 7. List factors that affect labor costs.
______ 8. Explain factors involved in developing labor schedules.
______ 9. Describe purchasing, receiving and storage procedures as related to quality/cost controls.

18. Salads and Garnishing L 2.4

Module Test Score

______ Module Rating (4,3,2,1)

______ 1. List/explain parts and types of a salad and the role of each.
______ 2. Differentiate among various oils/vinegars, and preparing vinaigrettes and emulsions.
______ 3. Give examples of garnishes.

19. Purchasing and Inventory L 2.5

Module Test Score

______ Module Rating (4,3,2,1)

______ 1. List the objectives of the purchasing functions.
______ 2. Describe the buyers role.
______ 3. Identify ways to communicate quality standards.
______ 4. List factors affecting food prices.
______ 5. List receiving/storing procedures for food.

20. Meat, Poultry and Seafood L 2.6

Module Test Score

______ Module Rating (4,3,2,1)

______ 1. Describe various kinds of meat, poultry and seafood.
______ 2. Outline the federal grading system for each.
______ 3. Describe procedures for purchasing/storing (mt,ptly,seaefd).
______ 4. List factors affecting purchasing.
______ 5. Outline techniques for cooking (mt,ptly,seaefd) and match cooking methods to each.

21. Marketing and the Menu L 2.7

Module Test Score

______ Module Rating (4,3,2,1)

______ 1. Explain factors affecting marketing & target markets.
______ 2. Identify a SWOT analysis and ways to attract and keep customers.
______ 3. Explain promotions and list the benefits of public relations.
______ 4. Explain all the aspects of menu layout and design; identify ways to test menus.
______ 5. Define profitability, target margin and compare pricing methods.

22. Desserts and Baked Goods L 2.8

Module Test Score

______ Module Rating (4,3,2,1)

______ 1. Identify and use common ingredients in baking.
______ 2. Convert baking recipes to a new yield.
______ 3. Demonstrate preparing different quick breads.
______ 4. Prepare cookies using various methods.
______ 5. List guidelines for plating and presenting desserts.
23. Sustainability in the Restaurant/Foodservice Industry
   L 2.9
   Module Test Score _____
   ______ Module Rating (4,3,2,1)
   _____ 1. Define sustainability & conservation.
   _____ 2. List ways a restaurant can improve efficiency in energy usage.
   _____ 3. Identify ways to reduce waste in a restaurant.

24. Global Cuisine 1 L 2.10
   Module Test Score _____
   ______ Module Rating (4,3,2,1)
   _____ 1. Identify the major influences ingredients, flavors and cooking techniques of the Americas.

25. Global Cuisines 2 L 2.11
   Module Test Score _____
   ______ Module Rating (4,3,2,1)
   _____ 1. Identify the major influences, flavors, and cooking techniques of Europe, the Mediterranean, the Middle East, Asia.

____ Number of Skills Completed ÷

   100  Number of Skills on SPR

   ____ % of Skills Completed

First Conference
Date: ________________ Hours in class: ______
Comments:


Teacher initial: ____  Student initial: _____