

eDynamic Learning Course Title: Restaurant Management

State: Texas
State Course Title: Introduction to Culinary Arts
State Course Code: 130.253
State Standards: Hospitality & Tourism
Date of Standards: 2015

| TEKS | Unit Name(s) | Lesson(s) Numbers |
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| (1) The student demonstrates professional standards/employability skills as required by business and industry. The student is expected to: | | |
| (A) model effective oral and written communication; | Throughout Course | |
| (B) practice professional grooming and hygiene standards; | Unit 5: Managing Restaurant Staff | Lesson 5 |
| (C) exercise punctuality and time-management skills; | Unit 1: Restaurant Management: What You Need to Know | Lesson 4 |
| | Unit 5: Managing Restaurant Staff | Lesson 5 |
| | Unit 8: Building a Restaurant Management Career | Lesson 5 |
| (D) demonstrate self-respect and respect for others; | | |
| (E) demonstrate effective teamwork and leadership; and | | |
| (F) employ initiative, adaptability, and problem-solving techniques in practical applications. | Unit 5: Managing Restaurant Staff | |
| | Unit 6: Professional Communications and Ethics in Restaurant Management | |
| (2) The student gains academic knowledge and skills required to pursue the full range of career and postsecondary education opportunities within the restaurant food service industry. The student is expected to: | | |
| (A) organize oral and written information; | Throughout Course | |
| (B) compose a variety of written documents such as menus, presentations, and advertisements; | Unit 1: Restaurant Management: What You Need to Know | |
| | Unit 7: Marketing and Customer Service | |
| (C) calculate numerical concepts such as weights, measurements, and percentages; | Unit 7: Marketing and Customer Service | |

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| (D) identify how scientific principles are used in the food service industry; and | Unit 4: Understanding Recipes, Techniques, and Equipment | |
| (E) use mathematics and science knowledge and skills to produce quality food products. | Unit 4: Understanding Recipes, Techniques, and Equipment | |
| (3) The student uses verbal and nonverbal communication skills to create, express, and interpret information to establish a positive work environment. The student is expected to: | | |
| (A) develop and deliver presentations; | Unit 4: Understanding Recipes, Techniques, and Equipment | |
| (B) identify various marketing strategies used by the food service industry such as traditional and innovative marketing strategies; | Unit 6: Professional Communications and Ethics in Restaurant Management | Lesson 4 |
| | Unit 7: Marketing and Customer Service | |
| (C) demonstrate proper techniques for answering restaurant phones; | Unit 7: Marketing and Customer Service | Lesson 1 |
| (D) relate interpersonal communications such as verbal and nonverbal cues to enhance communication with coworkers, employers, customers, and clients; and | Unit 6: Professional Communications and Ethics in Restaurant Management | Lesson 1 |
| | Unit 6: Professional Communications and Ethics in Restaurant Management | |
| | Unit 5: Managing a Restaurant Staff | Lesson 5 |
| (E) demonstrate active listening skills to obtain and clarify information. | Unit 6: Professional Communications and Ethics in Restaurant Management | Lesson 1 |
| (4) The student solves problems using critical thinking, innovation, and creativity independently and in teams. The student is expected to: | | |
| (A) generate creative ideas to solve problems by brainstorming possible solutions; and | Unit 2: How Restaurants Work | |
| | Unit 5: Managing a Restaurant Staff | |
| | Unit 6: Professional Communications and Ethics in Restaurant Management | |
| (B) employ critical-thinking and interpersonal skills to resolve conflicts with individuals such as coworkers, customers, clients, and employers. | Unit 6: Professional Communications and Ethics in Restaurant Management | |
| (5) The student uses information technology tools specific to restaurant management to access, manage, integrate, and interpret information. The student is expected to: | | |
| (A) use information technology tools and applications to perform workplace responsibilities; | | |
| (B) demonstrate knowledge and use of point-of-sale systems; and | Unit 2: How Restaurants Work | |
| (C) evaluate Internet resources for information. | Unit 3: Food and Workplace Safety | |

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| (6) The student understands roles within teams, work units, departments, organizations, and the larger environment of the food service industry. The student is expected to: | | |
| (A) explain the different types and functions of kitchen, front-of-the-house, and support roles; | Unit 5: Managing a Restaurant Staff | Lesson 3 |
| (B) investigate quality-control standards and practices; | | |
| (C) differentiate between various styles of restaurant services such as table, buffet, fast food, fast casual, and quick service; | Unit 1: Restaurant Management: What You Need to Know | |
| | Unit 1: Restaurant Management: What You Need to Know | |
| (D) illustrate various place settings using proper placement of dining utensils; and | | |
| (E) demonstrate the proper service techniques in food service operations. | | |
| (7) The student understands the importance of health, safety, and environmental management systems in organizations and their importance to organizational performance and regulatory compliance. The student is expected to: | | |
| (A) assess workplace conditions with regard to safety and health; | Throughout Unit 3 | |
| (B) analyze potential effects caused by common chemicals and hazardous materials; | Unit 3: Food and Workplace Safety | Lesson 2 |
| (C) demonstrate first aid and cardiopulmonary resuscitation skills; | Unit 3: Food and Workplace Safety | |
| (D) apply safety and sanitation standards common to the workplace; | Unit 3: Food and Workplace Safety | Lesson 4 |
| (E) research sources of food-borne illness and determine ways to prevent them; | | |
| (F) determine professional attire and personal hygiene for restaurant employees; and | | |
| (G) prepare for a state or national food sanitation certification or other appropriate certifications. | | |
| (8) The student uses leadership and teamwork skills in collaborating with others to accomplish organizational goals and objectives. The student is expected to: | | |
| (A) apply team-building skills; | | |
| (B) apply decision-making and problem-solving skills; | Unit 2: How Restaurants Work | |
| (C) determine leadership and teamwork qualities to aid in creating a pleasant working atmosphere; and | Unit 5: Managing a Restaurant Staff | Lesson 3 |
| | Unit 6: Professional Communications and Ethics in Restaurant Management | Lesson 5 |

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| (D) participate in community leadership and teamwork opportunities to enhance professional skills. | | |
| (9) The student knows and understands the importance of professional ethics and legal responsibilities within the food service industry. The student is expected to: | | |
| (A) demonstrate ethical reasoning in a variety of workplace situations in order to make decisions; | Unit 6: Professional Communications and Ethics in Restaurant Management | Lesson 2 |
| (B) interpret and explain written organizational policies and procedures to help employees perform their jobs; and | | |
| (C) develop guidelines for professional conduct. | | |
| (10) The student demonstrates an understanding that personal success depends on personal effort. The student is expected to: | | |
| (A) demonstrate a proactive understanding of self-responsibility and self-management; | | |
| (B) identify behaviors needed to be employable and maintain employment such as positive work ethics and positive personal qualities; | Throughout Course | |
| (C) identify and evaluate the effects of exercise, nutritional dietary habits, and emotional factors such as stress, fatigue, or anxiety on job performance; | Unit 8: Building a Restaurant Management Career | Lesson 5 |
| (D) implement stress-management techniques; and | Unit 8: Building a Restaurant Management Career | |
| | Unit 8: Building a Restaurant Management Career | Lesson 5 |
| (E) follow directions and procedures independently. | Throughout Course | |
| (11) The student develops principles in time management, decision making, effective communication, and prioritization. The student is expected to: | | |
| (A) apply effective practices for managing time and energy; | Unit 8: Building a Restaurant Management Career | Lesson 5 |
| (B) analyze various steps in the career decision-making process; and | Unit 8: Building a Restaurant Management Career | Lesson 1 |
| | Unit 8: Building a Restaurant Management Career | |
| (C) discuss the importance of balancing a career, family, and leisure activities. | Unit 8: Building a Restaurant Management Career | Lesson 5 |
| (12) The student knows and understands the importance of employability skills. The student is expected to: | | |
| (A) demonstrate skills related to seeking employment in the food service industry; | Throughout Unit 8 | |
| (B) identify the required training and educational requirements that lead toward appropriate career goals; | Unit 8: Building a Restaurant Management Career | Lesson 1 |

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| (C) select educational and work history highlights to include in a career portfolio; | Unit 8: Building a Restaurant Management Career | Lesson 4 |
| (D) create and update a personal career portfolio; | | |
| (E) recognize required employment forms and their functions such as I-9, work visa, W-4, and licensures to meet employment requirements; | Unit 8: Building a Restaurant Management Career | Lesson 4 |
| (F) research the local and regional labor workforce market to determine opportunities for advancement; | | |
| (G) investigate professional development training opportunities to keep current on relevant trends and information within the industry; and | | |
| (H) recognize entrepreneurship opportunities. | | |
| (13) The student understands the use of technical knowledge and skills required to pursue careers in the restaurant food service industry, including knowledge of design, operation, and maintenance of technological systems. The student is expected to: | | |
| (A) define job-specific technical vocabulary; | Throughout Course | |
| (B) analyze customer comments to formulate improvements in services and products and training of staff; | | |
| (C) detail ways to achieve high rates of customer satisfaction; | Unit 7: Marketing and Customer Service | |
| | Unit 7: Marketing and Customer Service | |
| (D) use different types of payment options to facilitate customer payments for services; and | | |
| (E) demonstrate technical skills used in producing quality food service. | Unit 4: Understanding Recipes, Techniques, and Equipment | |
| (14) The student understands factors that affect the food service industry. The student is expected to: | | |
| (A) outline the history and growth of the food service industry; | | |
| (B) identify an entrepreneur who has made significant contributions to the food service industry; and | | |
| (C) explain cultural globalization and its influence on food. | | |
| (15) The student evaluates and determines equipment, ingredients, and procedures in a professional food setting. The student is expected to: | | |
| (A) identify the role of mise en place; | Unit 2: How Restaurants Work | Lesson 4 |
| (B) identify and use large and small equipment in the professional food service setting; | | |

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| (C) identify the types of knives and proper usage in a commercial kitchen; | | |
| (D) demonstrate proper knife safety, handling, cleaning, and storage; | | |
| (E) differentiate between different types of produce and identify factors such as grading, purchasing, storage, and usage; | | |
| (F) differentiate between dry goods and identify factors such as purchasing and storage; | | |
| (G) differentiate between proteins and identify factors such as types, grades, purchasing, and storage; | | |
| (H) describe the methods of cooking, including dry heat, moist heat, and combination heat; and | Unit 4: Understanding Recipes, Techniques, and Equipment | Lesson 3 |
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| (I) differentiate between common baking methods and identify common ingredients used in baking. | Unit 4: Understanding Recipes, Techniques, and Equipment | Lesson 3 |