

Food Service Assessment Plan
Rev. 11/17/2020

Food Service	16-17	17-18	18-19	19-20	20-21	21-22
FDSVB48WE - Occupational Work Experience Education/Internship						
• 1. Upon successful completion of the course, the student will be able to: Articulate the specific work experience objectives in Food Services as described by employer and identify the various skills, knowledge and attitudes necessary to the accomplishment of those objectives.				C	P	
• 2. Upon successful completion of the course, the student will be able to: Demonstrate the acquisition of the various skills, knowledge and attitudes necessary to the completion of the work experience objectives in Food Services and the ability to effectively meet employer's job expectations.				C	P	
• 3. Upon successful completion of the course, the student will be able to: Identify and analyze the application of acquired skills, knowledge and attitudes to career opportunities in Food Services.				C	P	
FDSVB50 - Introduction to the Foodservice Industry						
• 1. Upon completion of the course the student will be able to: Contrast historical and contemporary influences on the foodservice industry that affect the modern kitchen, industry segments and career opportunities.		C		C		P
• 2. Upon completion of the course the student will be able to: Express basic academic skills in reading, speaking and listening as required by the foodservice industry.		C		C		P
• 3. Upon completion of the course the student will be able to: Restate the proper use and care of tools, equipment and measuring devices.		C		C		P
• 4. Upon completion of the course the student will be able to: Apply basic food service math.		C		C		P
• 5. Upon completion of the course the student will be able to: Practice the mise en place concept at the work station, during work simplification and knife skills training.		C		C		P
• 6. Upon completion of the course the student will be able to: Identify common foodservice products, herbs, spices and flavoring agents.		C		C		P
FDSVB51 - Food and Nutrition Orientation						
• Upon completion of the course, the student will be able to formulate ideas about how to complete a successful student portfolio and capstone projects in the food and nutrition program.				C		P
• Read and evaluate recipes, baking formulas and develop a production plan for the recipes				C		P
• Exhibit appropriate self-discipline in managing priorities of personal and professional responsibilities				C		P
• Establish semester goals for student success.				C		P
FDSVB52 - Foodservice Sanitation and Safety						
• 1. Upon completion of the course the student will be able to: Demonstrate an understanding of the importance of establishing and maintaining food safety and general sanitation principles				C		P
• 2. Upon completion of the course the student will be able to: Identify the contributing factors for food-borne illnesses and contamination.				C		P
• 3. Upon completion of the course the student will be able to: Practice good personal hygiene and grooming practices essential for foodservice employees				C		P
• 4. Upon completion of the course the student will be able to: Explain safe sanitation principles applicable to the flow of food through the foodservice operation.				C		P
• 5. Upon completion of the course the student will be able to: Formulate an understanding of accident prevention and crisis management				C		P
• 6. Upon completion of the course the student will be able to: Distinguish between the federal, state and local agencies and their regulatory scope of responsibility				C		P
FDSVB55A - Food Service Production Theory I						
• Upon completion of the course, the student will be able to practice basic principles of production planning techniques of a food operation				C		P
• Student will be able to practice the principles and methods of food preparation emphasizing stocks, sauces, soup, meat, vegetables, salads and grains.				C		P
• Student will evaluate product quality and apply industry consistency standards.				C		P
• Ensure that food is served by methods that conserve nutritive value, flavor and appearance. Ensure that food is prepared in a form designed to meet individual needs and substitutions are similar nutritive value.				C		P

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FDSVB55B - Food Service Production Theory II						
• Upon completion of the course, the student will be able to demonstrate the ability to apply basic principles of food presentation techniques of plating and buffet service						P
• Upon completion the student will be able to: Student will demonstrate the ability to apply principles and methods of food production emphasizing poultry, fish and shellfish, sandwiches, hors d'œuvres, breakfast cookery, vegetarian cookery and garde manger.						P
• Upon completion the student will be able to: Ensure that food is served by methods that conserve nutritive value, flavor and appearance. Ensure that food is prepared in a form designed to meet individual needs and substitutions are of similar nutritive value.						P
• Upon completion the student will be able to: Student will evaluate product quality and apply industry consistency standards.						P
FDSVB55C - Food Service Production Laboratory I						
• Upon completion of this course, the student will be able to demonstrate cooking techniques in the production of entrees, breads, salads, soups and desserts as well as the vocabulary associated with the commercial cooking and baking processes				C		P
• Demonstrate knowledge of Operational procedures in both the Front of the House as well as the back of the house				C		P
• Evaluate product quality, nutritional aspects, and portion appropriateness and apply industry consistency standards to the finished products served to the guest in the restaurant.				C		P
• Properly apply sanitation and safety techniques in the preparation, serving and cleaning of the kitchen and dining room during the meal period.				C		P
FDSVB55D - Food Service Production Laboratory II						
• Upon completion of the course, the student will demonstrate cooking techniques in the production of entrees, breads, salads, soups and desserts as well as the vocabulary associated with the commercial cooking and baking processes				C		P
• Demonstrate knowledge of Operational procedures in both the Front of the House as well as the back of the house and buffet set-up				C		P
• Evaluate product quality, nutritional aspects, and portion appropriateness and apply industry consistency standards to the finished products served to the guest in the restaurant.				C		P
• Properly plan, scale, execute and present buffet food products and garnished serving platters of food.				C		P
• Properly apply Sanitation and safety techniques in the preparation, serving and cleaning of the kitchen and dining room during the meal period.				C		P
FDSVB55E - Advanced Food Service Practicum						
• Upon completion of the course, the student will be able to demonstrate proper basic principles of food safety (sanitation) in their application to food service operations and procedures.				C		P
• Student will demonstrate the principles and the methods of food preparation emphasizing use of standard recipes, industry production standards and development of work skills.				C		P
• Students will demonstrate the leadership ability to direct, supervise, coordinate the work activities of foodservice staff.				C		P
• The student will employ food service skills in venues that expand, improve and develop professional skills, abilities and professional image.				C		P
FDSVB55F - Fundamentals of Baking						
• Upon completion the student will be able to; Demonstrate baking techniques in the production of cakes, pies, yeast dough, and pastries as well as the vocabulary associated with the commercial baking process.						P
• Create dessert presentations and dessert display pieces using the fundamentals of color and design.						P
• Evaluate product quality and apply industry consistency standards.						P
• Properly scale, execute, present and package a baked good using a baking formula.				C		P
FDSVB55I - Food and Nutrition Internship						
• 1. Upon completion of the course the student will be able to: Apply cooking methods in a commercial kitchen using a variety of techniques to include: grilling, sautéing, braising and roasting		C				P
• 2. Upon completion of the course the student will be able to: Apply cold food preparation skills in a commercial kitchen		C				P
• 3. Upon completion of the course the student will be able to: Compare, contrast and evaluate the organizational aspects of the work situation and the effectiveness of preparation methods		C				P
• 4. Upon completion of the course the student will be able to: Develop professional work ethics in the work place		C				P
• 5. Upon completion of the course the student will be able to: Evaluate the differences between the theoretical and industry based work situations		C				P

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FDSVB55K - Advanced Baking						
• 1. Upon successful completion of the course, the student will build basic baking techniques in laminated dough, yeast bread production, frozen desserts, cake embellishment, custards, sugar and chocolate, as well as, specialty cakes.				C	P	
• 2. Upon successful completion of the course, the student will be able to evaluate the quality of the finished product as it relates to the retail bakery industry.				C	P	
• 3. Upon successful completion of the course, the student will be able to scale, produce and cost baking formula.				C	P	
FDSVB55T - Catering and Special Events						
• 1. Upon completion of this course the student will be able to apply cooking and baking methods for caterings, special events and buffets.					P	
• 2. Upon completion of this course the student will be able to design menus appropriate for special events and theme based menus.					P	
• 3. Upon completion of this course the student will apply proper food safety and sanitation practice for both on-site and off-site caterings and special events.					P	
FDSVB59 - Food Service Production Management						
• Upon completion of the course, the student will be able to demonstrate an understanding of the supervisor's role in an organization and the use of different leadership styles to affect work improvement and manage change.		C				P
• The student will describe how to analyze the content of a job.		C				P
• The student will demonstrate an understanding of the basic relationship between foodservice income, expense and profit.		C				P
• The student will recognize the importance of determining the plate cost in relationship to the overall menu.		C		C		P
• The student will gain an overall understanding of the food purchasing function in foodservice operations.		C				P
• The student will gain an overall understanding of the non-food purchasing function in foodservice operations.		C				P
FDSVB71NC - Work Entry Skills for Food Service Workers						
• 1. Upon successful completion of this course the student will be prepared to pass the California Food Handler test.						P
• 2. Upon completion of this course the student will be able to perform basic bussing operations and complete all front of the house side work.						P
• 3. Upon completion of the course the student will be able to apply basic food safety practices in the kitchen and the dining room of food service operations.						P