

Instructor Activity Guide

Level One

Foundations of
**Restaurant Management
& Culinary Arts**

Third Edition



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Preface

The activity guide functions as a chapter tour, guiding students through the content and learning objectives to develop further understanding. Many activities use principles of universal learning design, allowing instructors to adapt activities to classroom needs, or to apply additional instruction strategies. Activities can easily incorporate additional elements, integrating such academic subjects as literacy, science, technology, and mathematics. Guidelines, additional resources for research-based—or more open-ended—questions, and a brief description of the instructional strategy used in the activity’s design are provided for many activities.

In addition, the activities offer ways to customize information display and provide a wide range of options to promote language, literacy, math, and science concepts within the curriculum. The use of technology or multiple media formats, coupled with the activation of physical action and self-directed discovery, can provide meaningful connections with the curriculum and the world of workforce development in the restaurant and foodservice industry. Relevant and practical skill development within the activities support the learning objectives, and the learning objectives support the critical thinking skills for career development.

Activities will promote comprehension by guiding information processing, visualization, and manipulation with meaningful engagement. The student will have the ability to make choices, set goals, encourage reflection, and develop the skills needed to balance the management of information with the course of action required to complete challenging tasks. Overall, universal design for learning guidelines has been adopted throughout the curriculum with a variety of ways to provide instruction that can lead to resourceful, motivated, and goal-oriented students.

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Chapter 1

Welcome to the Industry

Activity 1.1 The Greats

Directions

List the traditions and accomplishments of Carême and Escoffier that shaped the modern restaurant and foodservice industry.

Marie-Antoine Carême	Georges August Escoffier
<p>Marie-Antoine Carême (1784–1833) believed that cuisine was simply a branch of architecture, as demonstrated by his elaborate pièces montées, a sweet, decorative centerpiece in an architectural or sculptural form. Carême perfected the recipes for many fine French sauces and defined the art of haute cuisine (artful presentation, complex dishes, and refined cooking techniques).</p> <p>In addition, Carême trained many other chefs who went on to become famous, continuing his traditions in fine hotels and restaurants.</p>	<p>Georges August Escoffier (1846–1935), the “King of the Kitchen,” helped translate Carême’s haute cuisine into more contemporary cuisine. He also established rules of conduct and dress for his chefs, who dressed neatly and worked quietly.</p> <p>Escoffier organized and defined the role of workers in professional kitchens, developing the “kitchen brigade system.” This system assigns specific responsibilities to kitchen staff. For example, Escoffier introduced the expediter, the person who takes orders from servers and calls them out to the kitchen production areas.</p>

Activity 1.2 Future Entrepreneur

Directions

Describe what an entrepreneur is and does. What modern entrepreneur do you admire most? What business do you dream about owning someday? After defining the term, write a vision of how your dream business will start, how it will grow, and all the details in between.

Teacher Note:

This may be customized for a variety of learners with the use of media, visual representations, or assistive technology.

Suggested answer:

Students may research some of the entrepreneurs mentioned in the text to form an idea about how to grow a business into a successful empire. Alternatively, they may choose to learn about an entrepreneur not covered by the text. For example, for Howard Schultz of Starbucks, the student may use the Starbucks website to see a timeline or sample mission statement.

An entrepreneur is a person who starts and runs a business, taking on financial risk to do so. The hospitality industry's growth is strongly linked to the vision and dedication of entrepreneurs throughout history. These individuals believed in what the hospitality industry could offer and sought out opportunities to give guests options. For example: Think about Starbucks. This global brand was once one tiny coffee shop in Seattle. In little more than 50 years, Starbucks now has more than 30,000 stores worldwide. The company's huge expansion was led by Howard Schultz, who started in Starbucks' marketing department.