

Anoka-Hennepin ISD #11
STEP
1353 W. Hwy 10
Anoka, MN 55303

Course Title: Introduction to the Restaurant and Bakery Industry

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Course Description:

This is a one trimester course for grades 11-12+ students. This course introduces the student to a variety of introductory restaurant employment opportunities such as cashier, greeter and customer service, dishwashing, bussing and other basic restaurant positions. Topics and training that will be covered include; food/equipment safety, use of commercial restaurant and bakery tools and equipment and customer service. Students will also learn to prepare and bake a variety of goods that will be sold to customers in the STEP Bakery. This class may also enhance the student's independent living skills. Much of the learning takes place by transferring basic skills learned in the classroom to cooking and baking projects; therefore, attendance is important. Teamwork and work habits are highly valued in the work place; these are reflected in the grading. Basic math skills will also be stressed. Work habits are a big part of the grade placing value on things a potential employer would consider important in maintaining and keeping a job.

Course Objective:

1. Exhibit safety/sanitation principles and safe work habits
2. Accept constructive criticism and demonstrate appropriate behavior change
3. Demonstrate professional conduct
4. Produce quality work
5. Understand restaurant/bakery techniques
6. Build vocabulary used in the restaurant/bakery industry
7. Use math/money skills to measure ingredients and calculate customer purchases
8. Use hand and power restaurant equipment
9. Build good work habits
10. Learn and apply customer service skills

Course Requirements:

Good attendance is required. Much of the class will involve teamwork and hands-on activities which cannot be done at home. Work habits and participation will be a major part of the student's overall grade, so being on time and in class everyday is important. Homework and class work are due as assigned. Students who are absent will be given two days to make-up work. Students who fall behind and need extra help need to see the instructor. In case of absence, the student is responsible to call the instructor and for getting all information and/or assignment given out while gone.

Course Evaluation:

Students overall work habits, participation, class projects and assignments will be converted to points and then into a letter grade. Grades will be determined by the following scale:

A 100%-90%

B 80%-89%

C 70%-79%

D 60%-69%

Below 60% will result in course failure.