

Republic of the Philippines
DEPARTMENT OF EDUCATION, CULTURE AND SPORTS
UL Complex, Pasig City

January 8, 1996

DECS O R D E R

No. 3, s. 1996

ADDENDUM TO DECS ORDER NO. 45, S. 1994 ENTITLED "PROVIDING
FOR MINIMUM REQUIREMENTS IN THE CERTIFICATE AND DIPLOMA
COURSES IN TRADE-INDUSTRIAL TECHNICAL EDUCATION"

To: Bureau Directors
Regional Directors
Presidents, State Colleges and Universities
Heads of Private Schools, Colleges and Universities
Vocational School Superintendents/Administrators

1. Pursuant to DECS Order No. 45, s. 1994 implementing the Competency-Based Vocational Education (CBVE) as a new delivery system in technical and vocational education, this Office hereby approves the herein policies and minimum standards for Food Preparation and Service Technology as additional offering of the programs under the Certificate and Diploma Courses in Trade-Industrial Technical Education Curriculum.

2. Food Preparation and Service Technology (FPST) shall be implemented utilizing the Competency-Based Vocational Education (CBVE) approach. FPST as a CBVE program shall be taken normally for a duration of three years made up of three levels with the following schedule of implementation:

SY 1995-96 for Level I - Operator
SY 1996-97 for Level II - Craftsman
SY 1997-98 for Level III - Technician

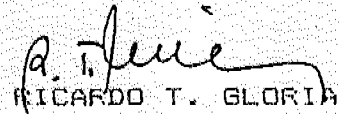
This innovative delivery approach allows for multiple entry and exit points (Please refer to DECS Order No. 45, s. 1994). Levels of competencies will be assessed based on the National Skills/Competency Framework provided by industry. (Inclosure No. 2)

All technical and vocational education institutions (TVEIs) including private technical schools and colleges offering post secondary technical courses in line with this curricular program are encouraged to apply for the implementation of this program.

3. The new program will take effect starting SY 1995-96. schools qualified to pilot this program and those who qualify to implement it in subsequent school years but are offering any of the courses under DECS Order No. 56, s. 1987, shall undertake a gradual phasing-out procedure of such courses. That is, no enrolment for first year shall be allowed for the old curricular offering beginning SY 1995-96. Students previously enrolled in this course, however, should be allowed to graduate.

4. This Order supersedes all previous orders and other issuances on the curricular program in Food Technology for technical-vocational courses, particularly DECS Order No. 56, s. 1987.

5. Compliance with this Order by all concerned is desired.


RICARDO T. GLORIA
Secretary

Incls.:
As stated

References:
DECS Orders: (Nos. 56, s. 1987 and 45, s. 1994)

Allotment: 1-3-4--(M.O. 1-87)

To be indicated in the Perpetual Index
under the following subjects:

✓ CHANGE
✓ CURRICULUM
✓ POLICY

✓ PROGRAM, SCHOOL
✓ TECHNICAL EDUCATION
✓ VOCATIONAL EDUCATION

(Inclosure to DECS Order No. 3, s. 1996)

POLICIES FOR THE THREE-YEAR COURSE IN FOOD
PREPARATION AND SERVICE TECHNOLOGY

Over-all Policies

1. Guiding Principles

The new curricular program for technical vocational education is designed and structured under the following principles:

1. Supportive of National/Regional Development Goals

The current thrust of the government is economic empowerment through human resource development. To accelerate our economic growth and specifically to prepare our people for employment and alleviate their poverty, training of competent, middle-level manpower is imperative.

2. Production Oriented

A major portion of the program is the practical aspect, hence more time for hands-on must be provided for the development of desired competencies for increased productivity either for employment or entrepreneurship.

3. Flexibility, Economy and Viability

The new curricular program provides for more flexibility in meeting current and emerging needs of business and industry. Instruction is aimed at the achievement of competencies through the acquisition of knowledge and hands-on practice of clearly defined skills under standards and conditions specified by industry. Economy and viability is assured because the new program will fit into the existing structure of the institutions chosen to implement it.

4. Immediacy of Needs

This new program is envisioned to respond to the immediate needs of industry for competent manpower with appropriate knowledge, skills and values needed in the workplace.

5. Competency-Based Vocational Education (CBVE) and Training

The new curricular program was developed adopting the Competency-Based approach: a student-centered, performance-based approach in the acquisition of desired competencies. These competencies which have been suggested by business and industry through series of consultative workshops, specify the appropriate knowledge and skills required and their application in the workplace. Modularized instruction shall be the mode of delivery. Balance between theory and practice will depend on the level of the student.

6. Common Approach

Linkage program, a mechanism institutionalized among business and industry organizations and training institutions can be worked out more effectively under the new program because concerned parties can agree on the training approaches and collaborate on the establishment of common training courses. This new curricular program requires such mechanism for its supervised industrial training component in order to further enhance the development of competencies.

7. Production, Supervised Industrial Training and Community Service

Production projects and community services should be undertaken to meet the development needs of the service area of the school as well as to strengthen the instructional program.

Funds for facilities must be provided by the institution to effectively carry out on-the-job-training and community service activities.

Funding for this instructional-related activities may come from internal and/or external sources.

The program and resources of the institution for the course in Food Preparation and Service Technology should be organized in such a way that the instructional, production and the community service activities could be carried out in an integrated manner.

II. Minimum Standards for the Three-Year Food Preparation and Service Technology

A. Program

1. Instruction/Curriculum

a) The design of the new curricular program is based on the competencies demanded by business and industry. It is structured in such a manner that all tool subjects such as Applied Science, English for Technology, and Mathematics shall be taught in the second year. During the first and third year, tool subjects shall not be taught as separate subjects but rather embedded in the technology subjects and shall be taught by the technology instructor himself. This is to ensure that the student is well drilled in basic occupational operations in the first year. In this way, the student shall have learned his/her basic trade operations and is then ready for employment at the operator level or for fielding to cooperative companies under the dual training system.

b) Modularized approach for instructional delivery must be adopted. Students are expected to progress at their own paces. The learning process

is no longer time-bound but competency-based. The student shall be deemed mainly responsible for his own learning pace.

c) Sequencing of subjects is only recommendatory. The school administrator can exercise discretion in this regard as he deems fit. Subjects can be scheduled in any way to ensure acquisition of required competencies.

2. For effective instruction, the class size per shop/laboratory subject should not exceed 16 students (teacher-student ratio of 1:16). For classes other than shop/laboratory, a ratio of 1:32 (or a combination of two shops/laboratory) shall be the maximum limit.

B. Resources:

1. Faculty

a. Inclusive of the general education, the following requirements should be adhered to:

- 1) The qualifications of any faculty member should include technical skills, methodology/pedagogical skills, experience in industry/shop related to the subject to be taught and a degree in Food Preparation and Service or related technology/course.

- 2) Minimum of two (2) full-time faculty members with practical experience and training to teach the technology courses.

- 3) There should be at least three (3) instructors for academic/tool subjects whose specializations are Math, Science and English.

- 4) In addition to Number 2, two (2) full-time faculty members with practical experience and advance training shall be required, one of them should have completed an educational technology course and the other with experience in vocational guidance.

b. The regular teaching load of academic faculty should not exceed 30 hours/week with two preparations.

c. Research and Development Service

Faculty members involved in the program should conduct some research studies on Food Preparation in order to provide for a continuous improvement and development of the program. The research and development service likewise, serves as the monitoring units for effective feedback mechanism.

2. Students

- a. The school should adopt an admission policy whereby students from any income group would have equal access to the school without sacrificing academic standards.
- b. Admission of students shall be determined by their interest to undergo training in the course. An entrance test battery and interview shall form the basis for selection of those to be admitted.

3. Land Resources

The land should be of minimum size and should include provisions for the required academic rooms, shops, home economics buildings, playgrounds and other ancillary requirements.

4. Physical Facilities and Equipment

a. Building Requirements

1) School buildings should comply with the appropriate zoning and building regulations as required by the National Building Code.

2) The laboratory/shops floor/space should be at least 3.5 square meter per student.

3) The classroom floor space should be 2.5 square meters per student.

4) Circulation area should be approximately 30% of the sum of the areas of all teaching accommodation spaces (including storage, library, communal administrative and other facilities).

5. Laboratory/Workshop: Equipment and Facilities

- a. Facilities should provide functional space that is flexible and adaptable for technical/vocational program needs.

1) There should be both classroom and laboratory facilities to provide for the variety of educational experiences needed to achieve the program objectives.

2) There should be adequate space for each student assigned to use the facilities to meet the student performance objectives. It is recommended that a practice canteen and bar should be made available where students can perform actual preparation and serving while undergoing training and prior to the SIT.

- b. The rooms should be planned and constructed in such a way that in case of fire, typhoon, earthquake, etc, all students can evacuate the building promptly and safely.

- c. There should be provisions for fire escapes, fire extinguishers and other safety devices.
- d. Facilities should provide an environment conducive to learning.
- e. Evaluation of facilities should be included on a regular basis as part of the school's total evaluation system.
- f. Equipment should be the type which will provide students with adequate learning experiences to develop the skills needed for employment in related businesses and industries.
- g. Equipment should be available and in sufficient quantities for all students enrolled in the program to achieve the program objectives.
- h. There should be planned maintenance and replacement schedule for all equipment.
- i. There should be a regular evaluation of facilities on the basis of similarity to business and industry equipment, sufficiency for all students and maintenance and replacement according to the plan to meet safety regulations.

6. Water and Power Provisions

An institution should have its own electric power if the source of electricity is far. A good source of water supply for a school is very essential.

7. Library

- a. The library seating capacity should be 10% of the combined total of students and academic staff.
- b. A minimum of two (2) book titles (less than 5 years old) per subject for the general education and technical courses should be made available.
- c. A minimum of two (2) technical journals (current) for each of the technical courses should be made available.

8. Support Services

a. Health Services

There should be adequate and functional medical and dental clinics for students, staff and their dependents.

b. Placement and Auxiliary Services

There should be adequate student accommodation, food and recreational services. Placement services shall include adequate coordination with industry for an

effective supervised industrial training program, vocational guidance or Industry Linkage Development Officer (ILDO) should be designated to oversee placement for the students.

9. Financial Requirements

For the normal implementation of the program, the amount of P 2,500 - P 3,500 (adjusted according to prevailing prices) depending upon the financial resources of the school is needed for the purchase of consumables and other laboratory shop requirements for every student per year.

10. Academic Rules

a. Entrance Requirements

- 1) The applicant must be at least sixteen (16) years of age.
- 2) The applicant must be a secondary school graduate.
- 3) The applicant must be physically fit as certified by a government physician.
- 4) The applicant must be of good moral character as certified by the school principal.
- 5) The applicant must pass an oral and written examination as certified by the school principal.
- 6) Admission is to be made only if records required for enrolment are complete. In exceptional cases, the students shall be considered temporarily enrolled only in the first three months pending the submission of pertinent records. Compliance with admission requirements must be the student's primary responsibility.
- 7) Enrolment to the program shall be open anytime during the school year. Scheduling of classes, however, shall be made to correspond to the opening of the particular technology component of the course the student may wish to enroll in.

b. Attendance

With the introduction of the modularized method of instruction particularly in the workshops, learning shall become self-paced. Thus, courses could be finished either ahead of schedule or late into the semester or year. For purposes of administration, flexible time frames for the completion of tasks shall be set and students are expected to comply with prescribed time for reporting to classes and finishing assigned tasks.

c. Study Load

A student shall carry only a load equivalent to the number of subjects prescribed for the semester in which he is enrolled. However, fast learners finishing prescribed modules ahead of time may be made to take advance modules in the course he is enrolled in during the school year. This applies only to subjects in the shop. Strict attendance in required related subjects shall be enforced. Pre-requisite subjects must be completed first before taking the succeeding subjects.

d. Grading System

The grading system to be used shall be either "PASSED" or "FAILED". A student who has met or exceeded the expected competency requirements shall be given a mark of "PASSED". A mark of "FAILED" is given to a student who failed to meet any competency requirement. He has to go over the learning activities again until he meets performance standard.

e. Accreditation of Industrial Work Experience and Academic Work Completed Elsewhere

Request for accreditation for industrial work experience related to the technology course being pursued shall be considered, provided the student passes the performance examination intended to verify his request for exemption. Any student requesting for accreditation of previous work experience or skills gained should exhibit the proficiency of the subjects as a pre-requisite for passing.

RECOMMENDED EQUIPMENT FOR THE PROGRAM

A. MAJOR ITEMS

Range (Gas or electric)
Refrigerator
Freezer
Pressure Cooker
Steamer
Non-stick pans
Demonstration table w/ mirror
Meat Grinder
Exhaust Ventilator
Broiler
Serving trays
Silverware
Chinawares
Cutlery set
Electric Mixer
Coffee Maker
Baking pans
Turbo
Microwave
Wash sink
Collander
Can sealer
Fire extinguisher
Oven toaster
Osterizer
Blender

MINOR ITEMS

Juice Squeezer
Trash can
Can opener
Sets of strainers
Flour sift
Floor mop
basin
pails
kettles
telephone
linen
baking tools

COURSE CONTENT

1st Year

FIRST SEMESTER

FOOD PREPARATION I

14 hours

- A. Recognize safety, health and sanitation, trade laws and regulations
 - 1. Observing personal hygiene and good grooming
 - 2. Practicing safety precautions in using handtools and operating equipment
 - 3. Observing proper handling and storing of foodstuffs
 - 4. Observing good housekeeping activities
 - 5. Practicing trade laws and government regulations
- B. Prepare and maintain mis-en-place
 - 1. Identifying courses to be prepared
 - 2. Quantifying advanced preparations
 - 3. Determining utensils, tools and equipment
 - 4. Maintaining the quality of basic ingredients
- C. Take charge of interkitchen activities
 - 1. Picking-up requisitions to storeroom
 - 2. Sorting/Labelling food items properly
 - 3. Cleaning of chillers or freezers
- D. Assist in menu planning
 - 1. Constructing two kinds of menu
 - 2. Estimating food cost
 - 3. Making market order
 - 4. Verifying purchases made
- E. Prepare and cook meal and other short orders
 - 1. Identifying basic methods in cooking meat/poultry
 - 2. Preparing fish and shellfish
 - 3. Preparing vegetables
 - 4. Preparing pasta/cereal
 - 5. Preparing sauces
 - 6. Utilizing leftovers for new dishes
- F. Dish-out prepared foods
 - 1. Determining serving portions/size
 - 2. Identifying proper plate dishes
 - 3. Maintaining standard quality of food
- G. Check orderliness and cleanliness of work area
 - 1. Maintaining working area clean
 - 2. Maintaining orderliness in working area
 - 3. Reporting damage and breakdown of equipment
 - 4. Attending regular meeting
 - 5. Storing requested items in proper storage
 - 6. Accomplishing spoiled report

FOOD PREPARATION II

14 hours

A. Prepare food orders

1. Employing personal grooming and hygiene
2. Preparing vegetables
3. Preparing fruits
4. Preparing salads and salad dressings
5. Preparing appetizers
6. Preparing sandwiches
7. Preparing desserts
8. Preparing fruits and vegetables carving and other garnishing
9. Storing cakes, desserts, salads and salad filling

B. Keep records

1. Requesting supplies and materials
2. Performing inventories

C. Clean pantry

1. Cleaning pantry
2. Cleaning and checking tools and utensils used

D. Perform related jobs

1. Attending meetings called for

OPERATOR

SECOND SEMESTER

FOOD PREPARATION III

14 hours

A. Perform preparation activities

1. Preparing baking tools and equipment
2. Preparing the ingredients

B. Prepare baked products

1. Preparing cookies
2. Preparing pies and pastries
3. Preparing yeast bread
4. Preparing quick bread
5. Preparing cakes
6. Decorating cakes

C. Keeping records

1. Maintaining bakery records related to the job
2. Storing ingredients
3. Requesting bakery supplies

D. Observing sanitation and safety practices

1. Performing job with consideration to safety and health practices

OPERATOR

SECOND SEMESTER

FIRST YEAR

FOOD SERVICE I

14 Hours

- A. Preparing the dining area
 - 1. Preparing the sidestand
 - 2. Preparing the tables
 - 3. Studying the menu
- B. Receiving the guests
 - 1. Seating the guests
- C. Serving the guests
 - 1. Presenting menu and taking orders
 - 2. Serving beverages
 - 3. Completing and timing the order
 - 4. Serving food from the kitchen or service station
 - 5. Serving guests with special needs
 - 6. Clearing the tables
 - 7. Presenting bills for payments
- D. Performing routinary and special tasks
 - 1. Observing personal grooming and hygienic practices
 - 2. Getting familiar with French and other foreign languages suitable to the tasks
 - 3. Dealing with complaints
- E. Performing first aid
 - 1. Giving first aid
 - 2. Observing fire prevention and safety actions
- F. Performing closing duties
 - 1. Closing the duties
- G. Preparing bar for operations
 - 1. Setting up the bar
 - 2. Preparing standard supplies at the bar
 - 3. Preparing mixes and drinks for standard mixes
 - 4. Store, chill and refrigerate wine, beer and glasses
 - 5. Fold bar napkins
- H. Serving guests
 - 1. Employing personal grooming and hygiene
 - 2. Be familiar with foreign languages suited to the tasks
 - 3. Receiving guests
 - 4. Taking orders for alcohol and non-alcoholic beverage
 - 5. Mixing ingredients for special type of drinks
 - 6. Serving alcoholic beverage and wines at the bar
 - 7. Serving non-alcoholic beverage at the bar
 - 8. Selecting wines and complementary foods
 - 9. Maintaining report on checks tips and charges
 - 10. Handling guest's complaints

I. Closing the bar

1. Checking bar stocks and other supplies
2. Preparing production report
3. Preparing bar requisition
4. Washing and storing glasses
5. Cleaning and maintaining the beverage machine and bar tools
6. Storing beverage and other accessories
7. Carrying out housekeeping tasks
8. Performing closing duties

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SUBJECT DESCRIPTION

FOOD PREPARATION 1 - (HOT KITCHEN-Commi 3,2,1)

This subject deals with the fundamental knowledge in food selection and preparation, use of handtools, operation of equipment, its care and safety. Also included are topics on storing foodstuffs, good housekeeping. This subject also deals with the preparation of meat dishes, fish and shellfish, poultry dishes, alimentary paste, utilization of leftover foods.

FOOD PREPARATION 2 - (COLD KITCHEN-Pantryman Class B & A)

This subject deals with specific food preparation skills in appetizers, fruits and vegetables carvings and garnishings, salads and salad dressings, sandwiches and desserts.

HOTEL AND RESTAURANT SANITATION AND HYGIENE

This subject deals with the principles of sanitation and hygiene as applied to hotels and restaurants. This includes practicum on the maintenance of cleanliness in food institutions that will conform to industry standards.

FOOD PREPARATION 3 - (BAKER)

This subject deals with the manipulation of different baking tools and equipment, preparation of ingredients and specific baked products. Cake decoration is also included. Topics in maintaining bakery records, requisitioning and storing of baking supplies are also included. Emphasis is also given on safety practices in the bakeshops.

FOOD PREPARATION 4 - (DEMI CHEF)

This subject deals with the supervision of all preparation and cooking procedures and serving of food according to established menu standards. It covers also the maintenance of hygiene and sanitation.

FOOD SERVICE 1 (WAITER and BARTENDER)

This subject is designed as a practical guide for proper serving of food and beverage. This deals with the preparation of the dining area, receiving and serving the guests, other routine and special tasks inherent to a waiter. Also included here are competencies related to the performance of preventive measures and closing duties. This subject is also concerned with the preparation and mixing of drinks, according to various techniques and standards in a hotel or restaurant. Also introduced here are the pre-preparation duties at the bar. Students are expected to show skills related to the setting up of a bar, preparing drinks, glasswares and garnitures.

FOOD SERVICE 2 -(Bar Supervisor/Captain Waiter)

This subject deals with the supervision of work of waiters, busboys, bartenders, bar attendants to attain the smooth, proper and efficient operation of the outlet and ensure that all guests are comfortable and properly attended to.

FOOD PROCESSING 1 - (Butcher and Sr. Butcher)

This subject deals the principles of basic butchering/dressing/cleaning of meat, poultry, fish and shellfish, hygiene and sanitation, and quality control. This covers actual duties and responsibilities of a butcher. Introduced here also are some simple processing like tocino/longganiza making, fish drying, etc. This subject is further designed to cover preservation methods used to prolong the shelflife of foods like canning, bottling, packaging, marketing and transporting of processed goods. Also included in this subject is the development of new products.

CATERING SERVICE MANAGEMENT - (Chef de Partie/Caterer)

Development of skills in planning, organizing, supervising and cost control operations of food service for special functions. Practicum on catering service is provided by arranging for service at school affairs and outside functions and operating a coffee shop.

HOTEL AND RESTAURANT DESIGN AND PLANNING - (Catering Manager)

Covers the study of financing and opening a hotel or restaurant. This includes planning, designing and managing a hotel or restaurant, construction, furnishing and interiors are also included.

HOTEL AND RESTAURANT MANAGEMENT AND OPERATIONS - (Catering Mgr.)

This subject deals with principles of management as applied to hotel and restaurant operations. Scope of the course history of hotels and restaurants, characteristics of the field from the highest position to the rank and file as well as classification of hotels and the different hotel department for the entire business opportunities.

INTERNATIONAL COOKERY - (Catering Manager)

A study of the history and development of international cuisine, famous dishes of oriental and western countries, their preparation and varied presentation. It also covers a study of each country's cookery utensils and equipment; methods of cooking, famous ingredients and contributions to international cookery.

MINOR REPAIR AND MAINTENANCE OF KITCHEN EQUIPMENT

Covers the study of minor repair and maintenance of kitchen equipment relative to the operation/use of its equipment.

ENGLISH 1 - (Conversational English)

This subject is geared towards development of correct oral and written communication in school and industry. It is proficiency program on the importance of correct grammar to make oneself understood.

ENGLISH 2 - (Communication Arts and Business Correspondence)

Oral communication carried over into four basic skills of discussion, exposition, conversation and speaking to groups all intended to enhance personality required in the job. This subject also deals basically on the principles in writing business letters, fill-up application and other forms related to the job.

PERSONALITY DEVELOPMENT & PUBLIC RELATION

This subject deals on personal grooming, social graces, reception manners, conversation to improve human relation particularly employee management, customer relationship.

VALUES EDUCATION 1- (Social & Moral Values)

This course deals with the role of ethics in industry. It is designed to develop, improve and reinforce the student's knowledge, abilities, skills & attitudes to help him become desirable citizen, worker able to cope with and adjust to workers & fellowmen, to superior and peers in the industry where he works.

MATH 1 - (Applied Mathematics)

Fundamental operations with emphasis in problem solving directly associated the preparation and service such as accuracy in measurements, ratio and proportions.

MATH 2 - (Business Mathematics)

A study of practical fundamental principles applied to the performance of the job such as simple accounting.

SCIENCE 1 - (Applied Chemistry)

This includes basic concepts and principles of Chemistry applied to foods. Emphasis on food composition and nutritional content, additives and etc.

SCIENCE II- (Applied Food Microbiology)

This subject includes basic concepts and principles in food sanitation and microbial effect in foods. Emphasis is given on proper food handling and storage.

BUSINESS 1- (Entrepreneurship)

This subject includes basic organization and management knowledge, skills and attitudes necessary in putting up a small business. The subject includes awareness and orientation for self-employment, the know-how or techniques for operating an eatery or a carindzeria. Students are taught how to make feasibility studies related to food preparation and service. Student's exposure to economic environment is part of the subject.

BASIC COMPUTER

This includes the most basic information in computer science in preparation to computer-based future.

LEGAL ASPECT OF FOOD SERVICE

This subject deals with discussion of laws and regulations relative to employment in homes and institutions. Includes also consumer rights, responsibilities and obligations, mechanics of contract requirements in catering services, defining the responsibilities and obligation between the management and clientele.

ENVIRONMENTAL PROTECTION AND PRESERVATION

This subject deals with the study of the ways and means of protecting and preserving natural resources in relation to man's way of living.

FOOD PREPARATION AND SERVICE TECHNOLOGY

			TIME ALLOTMENT		
LEVEL	SEMESTER	SUBJECTS	LEC	SHOP	TOTAL
O	F	Food Preparation I - (Hot Kitchen Cook)	2	12	14
P	I	Food Preparation II - (Cold Kitchen Cook)	2	12	14
E	R	(Pantryman)			
R	S	Hotel and Restaurant Sanitation and	1	2	3
A	T	Hygiene			
T		Total			31
O	S	Food Preparation III - (Baker)	2	12	14
P	E	Food Service I - (Bartender and Waiter)	2	12	14
E	C	Values Education	2		2
R	O	Environmental Protection & Preservation	1		1
A	N	Total			31
T	D				

Summer - Supervised Industry Training - 288 hours

(Areas to be covered)

Hot and Cold Cook	- 2 weeks
Baker	- 2 weeks
Waiter/Bartender	- 2 weeks

* Values Education is integrated in the different subjects

* Personal Hygiene is always integrated in all levels

FOOD PREPARATION AND SERVICE TECHNOLOGY

			TIME ALLOTMENT		
LEVEL	SEMESTER	SUBJECTS	LEC	SHOP	TOTAL
C		Food Preparation IV - (Demi-Chef)	2	12	14
R	F				
A	I	Food Service II - (Bar Supv./Capt. Waiter)	2	6	8
P	R				
T	S	Science I - (Applied Chemistry)	2		2
S	T				
M		English I - (Conversational English)	2		2
A					
N		Personality Dev't. & Public Relations	2		2
		Applied Math	2		2
		Minor Repair & Maintenance of Kitchen	1		1
		Equipment			
		Total			31
		Food Processing (Butcher)	4	16	20
C					
R	S	Science II - (Applied Food Microbiology)	2		2
A	E				
F	C	English II - (Comm. Arts & Bus. Corres.)	2		2
T	O				
S	N	Math II	2		2
M	D				
A		Legal Aspects of Food Service	2		2
N					
		Basic Computer	2		2
		Business I - (Entrepreneurship)	3		3
		Total			33

Summer - Supervised Industry Training - 288 hours

FOOD PREPARATION AND SERVICE TECHNOLOGY

		TIME ALLOTMENT			
LEVEL	SEMESTER	SUBJECTS	LEC	SHOP	TOTAL
T E C H N I C I A N	F I R S T	:Catering Service Operations :(Catering Managers/Chef de Partie)	3	9	12
		:Hotel and Rest. Management & Opertions	3		3
		:Hotel and Restaurant Design and Planning	3		3
		:International Cookery	3	9	12
		Total			
T E C H N I C I A N	S E C O N D	:Supervised Industrial Training			720