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| **TEXAS CTE LESSON PLAN**  [www.txcte.org](http://www.txcte.org) | |
| **Lesson Identification and TEKS Addressed** | |
| **Career Cluster** | Hospitality and Tourism |
| **Course Name** | Culinary Arts |
| **Lesson/Unit Title** | Where Shall We Eat? Culinary Dining Concepts |
| **TEKS Student Expectations** | **130.254. (c) Knowledge and Skills**  (7) The student understands factors that affect the food service industry. The student is expected to:  (A) Research how historical and current trends in society affect the food service industry.  (9) The student understands the various food service operations such as quick service, fast casual, casual, fine dining, institutional, and beverage service. The student is expected to:  (A) explain quality customer service;  (B) demonstrate types of table setting, dining, and service skills;  (C) Differentiate between service styles. |
| **Basic Direct Teach Lesson**  (Includes Special Education Modifications/Accommodations and  one English Language Proficiency Standards (ELPS) Strategy) | |
| **Instructional Objectives** | Students will:   * Identify various tableware items * Practice various place settings * Design creative napkin folds * Demonstrate service skills |
| **Rationale** | Where do you like to eat? Do you have a favorite restaurant? What type of venue is it? Exploring various dining concepts and types of table settings will prepare you for employment in the food industry. |
| **Duration of Lesson** | Four 45-minute class periods |
| **Word Wall/Key Vocabulary**  *(ELPS c1a, c, f; c2b; c3a, b, d; c4c; c5b) PDAS II (5)* | **Buffet:** A method of serving food in which people help themselves to food set out on a table  **Cover:** The area containing each person’s tableware  **Family service:** Serving meals in which food is placed in serving dishes and passed around the table  **Modified English service:** A more formal way of serving a meal for a small group as foods for the main course are brought to the table in serving dishes and are placed in front of the host, along with a stack of dinner plates. The host then serves the main course and vegetables on each dinner plate and passes the plate to the right  **Napkin:** A square piece of cloth or paper used at a meal to wipe the fingers or lips and to protect garments  **Place setting:** Tableware needed by one person to eat a meal  **Plate service:** Serving meals in which food is portioned out on individual plates in the kitchen and brought to the table |
| **Materials/Specialized Equipment Needed** | **Equipment:**   * Computer with projector for multimedia presentation * Computers with Internet access (be sure to follow district guidelines)   **Supplies:**   * Iron * Ironing board * Napkins (cloth) * Napkin rings * Place mats * Place setting utensils   + - Bowls     - Forks     - Glasses     - Knives     - Plates     - Spoons * Tablecloths * Table runners * Starch * Copies of handouts   **PowerPoint:**   * Where Shall We Eat? Culinary Dining Concepts   **Technology:**   * Free iPad App:   + Set a Table Information on how to set a table for breakfast, lunch, dinner, banquet, and brunch.<https://itunes.apple.com/us/app/set-a-table/id609272488?mt=8> * TED Talks: * How to set the table – Anna Post Can’t remember where your soup spoon ought to go? What about your salad fork? Knowing how to set a traditional table can seem like antiquated etiquette — but it can come in handy! Anna Post, great-great-granddaughter of etiquette expert Emily Post, shows how to set a table with a plate full of tips and tricks to boot — even your grandmother will be impressed.<http://ed.ted.com/lessons/how-to-set-the-table-anna-post>   **Graphic Organizers:**   * KWL – restaurant service skills * Restaurants in your community * Where shall we eat notes * Where shall we eat notes (key)   **Handouts:**   * Formal dinner place setting * Formal dinner place setting (key) * Rubric for service skills * Rubric for six (6) napkin folds * Rubric for table settings |
| **Anticipatory Set**  (May include pre-assessment for prior knowledge) | Note to Teacher:  Refer to lesson Setting Tables with Service and Style in Restaurant Management for more activities, ideas, and resources.  **Before class begins:**  Display as many of the items listed in the Materials and Specialized Equipment Needed section on a table in front of the classroom as you have available.  Display a formal place setting with an origami folded napkin for students to see as they enter the classroom.  Distribute graphic organizer KWL – Restaurant ServiceSkills. Instruct the students to answer the first two questions:   * K – What do I KNOW about restaurant service skills? * W – What do I WANT to know about restaurant service skills?   The last section will be completed at the close of the lesson.  Lead a discussion as to why service skills are needed in dining establishments. |
| **Direct Instruction \*** | Review lesson objectives, terms, and definitions.  Distribute graphic organizer Where Shall We Eat? Notes so that students may take notes during slide presentation.  Introduce PowerPoint Where Shall We Eat? Culinary Dining Concepts. Discuss the importance of knowing how to set a table for different meals and how to serve a customer.  View video from Good Housekeeping:   * Setting a Formal Table setting The basics to setting a formal table. [http://youtu.be/qKSHmmNk\_5Y](http://ed.ted.com/lessons/how-to-set-the-table-anna-post)   *Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:*   * check for understanding * encourage participation during discussion |
| **Guided Practice \*** | Distribute graphic organizer Restaurants in Your Community and ask students to identify the different dining concepts in their community.  Distribute handout Formal Dinner Place Setting and allow students to identify the tableware items. Display each item so that students may identify them visually.  Demonstrate the table settings for breakfast, lunch, dinner, and a formal dinner for students to observe.  Folding napkins for a table setting is an added feature that will enhance the place setting. Allow students to practice folding napkins using several websites that are available.   * Napkin Folding Instructions How to fold napkins – step-by-step guide with lots of photos<http://www.napkinfoldingguide.com/> * 28 Creative Napkin-Folding Techniques Impress everyone before they have taken a single bite of food.  [http://www.buzzfeed.com/peggy/28-creative-napkin-folding-techniques-for-every-oc](https://www.buzzfeed.com/peggy/28-creative-napkin-folding-techniques-for-every-oc?utm_term=.tu961EBM7#.bevqlnzwv) * Napkin Origami Folding cloth napkins<http://www.origami-instructions.com/napkin-folding-origami.html>   Computer programs Pinterest® and Snapguide® may also be used for creative ideas.  *Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:*   * peer tutoring * assistance in reading * check for understanding |
| **Independent Practice/Laboratory Experience/Differentiated Activities \*** | Students can practice several napkin folds using water and steam. Be sure to caution students about safety with the iron before they use it. Starch can be used for the napkins once they are graded for the table setting and napkin folds.  Instruct students that they will fold six napkin folds that should be clean, crisp and stand straight.  Distribute Rubric for Six (6) Napkin Folds so that students may understand what is expected.  Divide the class into subgroups of two or three.  Students will demonstrate a table setting for breakfast, lunch, dinner, and a formal dinner.  Distribute Rubric for Table Settings so that students will understand what is expected.  **Scenario:**  You have just been hired at the local fine dining restaurant. After being trained for two weeks, you are ready to work independently.  Instruct students that they will be role-playing the host and server positions.  Distribute Rubric for Service Skills so that students may understand what is expected.  *Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:*   * read instructions orally * encourage participation |
| **Lesson Closure** | Review lesson objectives, terms, and definitions.  Distribute the KWL – Restaurant Service Skills and allow students to complete the last section.   * L – What did I LEARN about restaurant service skills?   Recap the activities in the lesson and ask students the following questions:   * Will learning about table settings lead to employment? * Will learning restaurant service skills lead to employment?   What careers do you think would require the table setting skills, napkin folding, and presentation techniques learned in this lesson? (event planning, banquet manager, fine dining manager) |
| **Summative/End of Lesson Assessment \*** | Students will present the table settings and creative napkin folds.  Students will be assessed with appropriate rubrics.  Invite faculty members to see the tables set with the place settings created by each student.  *Individualized Education Plan (IEP) for all special education students must be followed. Examples of accommodations may include, but are not limited to:*   * assist with instructions * praise participation |
| **References/Resources/**  **Teacher Preparation** | **Textbook:**   * *Culinary essentials.* (2010). Woodland Hills, CA: Glencoe/McGraw Hill. * Draz, J., and Koetke, C. (2010). *The culinary professional.* Tinley Park, IL: Goodheart-Willcox Company. * *Foundations of restaurant management & culinary arts: Level one.* (2011). Boston, MA: Prentice Hall.   **YouTube**   * Setting a Formal Table Setting The basics to setting a formal table. [http://youtu.be/qKSHmmNk\_5Y](http://ed.ted.com/lessons/how-to-set-the-table-anna-post)   **Websites:**   * Napkin Folding Instructions How to fold napkins – step-by-step guide with lots of photos<http://www.napkinfoldingguide.com/> * 28 Creative Napkin-Folding Techniques Impress everyone before they have taken a single bite of food.  [http://www.buzzfeed.com/peggy/28-creative-napkin-folding-techniques-for-every-oc](https://www.buzzfeed.com/peggy/28-creative-napkin-folding-techniques-for-every-oc?utm_term=.tu961EBM7#.bevqlnzwv) * Napkin Origami Folding cloth napkins<http://www.origami-instructions.com/napkin-folding-origami.html> |
| **Additional Required Components** | |
| **English Language Proficiency Standards (ELPS) Strategies** | * Word wall * Draw visual representations of terms on word wall * Add terms and definitions to personal dictionary * Utilize Four Corners Vocabulary/Word Wall Activity |
| **College and Career Readiness Connection[[1]](#footnote-1)** |  |
| **Recommended Strategies** | |
| **Reading Strategies** | Other articles that pertain to this lesson include:   * Basic Steps in Table Setting The basic table setting is not only functional, but can also provide a decorative and festive centerpiece for your dining room.<http://www.ehow.com/way_5771796_basic-steps-table-setting.html> * Styles of Table Settings People of all cultures enjoy entertaining family and friends, and serving up food is a central theme.<http://www.ehow.com/list_6620774_styles-table-settings.html> * Table Setting Tips for Fine Dining If you’re looking to impress, mastering the proper way to set a table is a sure way to do it. <http://www.ehow.com/way_5271350_table-setting-tips-fine-dining.html>   Secure a copy of the following book by the Culinary Institute of America for students to read.   * Remarkable service: A guide to Winning and Keeping Customers for Servers, Managers, and Restaurant Owners   This book is used as a reference in the SkillUSA Restaurant Service competition.  Reading strategy: Encourage students to “visualize” as they read. Many students are visual learners and will benefit from making sketches or diagrams on scrap paper as they read. Providing students with graphic organizers to help them organize their thoughts is also helpful. |
| **Quotes** | All great change in America begins at the dinner table. **-Ronald Reagan**  Nothing is less important than which fork you use. Etiquette is the science of living. It embraces everything. It is ethics. It is honor. **-Emily Post**  I pay people very; very well – probably more than I have to. But that costs me less money in the long run because I’m not having to constantly train somebody. I pay them enough that they don’t go seeking a higher scale at the next restaurant. **-Paula Deen**  I think fine dining is dying out everywhere… but I think there will be – and there has to always be – room for at least a small number of really fine, old-school fine-dining restaurants. **-Anthony Bourdain** |
| **Writing Strategies**  **Journal Entries + 1 Additional Writing Strategy** | **Journal Entries:**   * My favorite place to eat in my community is \_\_\_\_\_\_\_\_\_\_\_ because …. * I think food trucks are …. * A beautifully set table means …… * I would like to work at a fine dining restaurant because ……   **Writing strategy:**   * Raft writing strategy   + Role – customer   + Audience – manager   + Format – informal letter   + Topic – the service skills of the waiter |
| **Communication**  **90 Second Speech Topics** | * Three differences between a casual restaurant and a fast casual are …. * Five top restaurants in my community are …… |
| **Other Essential Lesson Components** | |
| **Enrichment Activity**  (e.g., homework assignment) | Students can create a Snapguide® with one napkin fold.  Snapguide® is a free iOS app and web service for those that want to create and share step-by-step “how to guides.”  Students will be able to use a camera phone to take pictures and write step-by-step directions that everyone can understand.  Have a Table Setting competition!  Divide the class into subgroups of three or four, decide on a theme, and allow students to be creative with their presentations. They may bring items from home to display or find items that are available on campus to use. Invite faculty and staff to view and judge. Present a certificate to the most creative table.  **TED Talks:**  TED-Ed’s commitment to creating lessons worth sharing is an extension of TED’s mission of spreading great ideas. This allows users to take any useful educational video, not just TED’s, and easily create a customized lesson around the video.  The videos below are related to this lesson. Allow students to view the videos and lead a discussion concerning the TED Talk.   * How to set the table – Anna Post Can’t remember where your soup spoon ought to go? What about your salad fork? Knowing how to set a traditional table can seem like antiquated etiquette — but it can come in handy! Anna Post, great-great-granddaughter of etiquette expert Emily Post, shows how to set a table with a plate full of tips and tricks to boot — even your grandmother will be impressed.<http://ed.ted.com/lessons/how-to-set-the-table-anna-post> |
| **Family/Community Connection** | Encourage students to demonstrate the napkin folding and service skills learned at home during holiday meals or family dinner nights.   * They can teach younger siblings how to set the table and fold napkins using paper napkins. |
| **CTSO connection(s)** | **Family, Career, and Community Leaders of America**  [http://www.texasfccla.org](http://cte.sfasu.edu/wp-content/uploads/2015/03/Formal-Dinner-Place-Setting1.pdf)   * STAR Events:   + Life Event Planning – An individual or team event – recognizes participants who apply skills learned in Family and Consumer Sciences courses to manage the costs of an event.   **SkillsUSA**  [http://www.skillsusa.org/](http://www.buzzfeed.com/peggy/28-creative-napkin-folding-techniques-for-every-oc)   * SkillsUSA Championships * Restaurant Service (formerly Food and Beverage Service) Contestants are tested on skills required in the “front of the house” of a fine restaurant. The focus is on guest service and guest relations in the dining room including: table set up; greeting guests; reservations procedures; presentation of menus; description of food, drinks, soups, and specials of the day; taking orders; serving each course and clearing the table after each course; and preparation and presentation of the check and closing remarks. Contestants are judged on personal appearance, tableside manner, professionalism, ease with guests, courtesy, general knowledge, and technical and verbal skills. |
| **Service Learning Projects** | Successful service learning project ideas originate from student concerns and needs. Allow students to brainstorm about service projects pertaining to lesson. For additional information on service learning see [http://www.ysa.org](http://cte.sfasu.edu/wp-content/uploads/2014/08/Rubric-for-Table-Settings.pdf)  Example:  Students may host a small formal dinner for volunteers of a non-profit agency |

1. Visit the Texas College and Career Readiness Standards at <http://www.thecb.state.tx.us/collegereadiness/CRS.pdf>, Texas Higher Education Coordinating Board (THECB), 2009. [↑](#footnote-ref-1)