Exploring the Culinary Arts—Careers

Description
Students will analyze current food trends and the different aspects of the food service and hospitality industries, together with the career paths available.

Lesson Objectives
Students will be able to:

• summarize the different aspects of the service industry
• recognize the factors that affect current food trends and how they affect the food service industry
• summarize the five segments of the hospitality industry, and
• summarize the three key areas of the food service industry (food service, tourism, and science).

Assumptions
The teacher will become familiar with:

• the hospitality industry and the food service industry, and
• some of the new food trends that have occurred in the last few years (e.g., food trucks).

Terminology

cuisine: Cuisine (Fr.) refers to a style or method of cooking that is specific to an area, country, or establishment.

culinary: A culinarian is a person skilled in cookery.

culinary: Culinary is a descriptive term relating to the kitchen or cooking.

food service industry: The food service industry is involved in the making, transporting, and selling of prepared foods.

hospitality industry: The accommodations and food and beverage industry groupings.

tourism: The business of attracting and serving the needs of people travelling and staying outside their home communities for business and pleasure.

Trend: In the food service industry, trend refers to new methods of preparing or serving food to the public that become popular.
Estimated Time
1 70-minute class

Recommended Number of Students
Up to 24

Facilities
Home Economics teaching lab and/or Culinary Arts teaching kitchen

Tools
Access to computers

Materials
- newspaper (classifieds section)
- Internet access

Resources
Demonstrating Skills And Knowledge

Procedure
This Activity Plan will be an introduction to the hospitality and food service industry. The student will examine the various career paths they could take in food service, tourism, and food science.

A Career in the Food Industry
- This will be a teacher-led discussion. Using a T chart, the class will brainstorm the meaning of hospitality industry and the food service industry.
- The class will explore career opportunities in the classifieds or on the Internet in the three key areas of food service, tourism, and food science.

Evaluation Guidelines
Students will be assessed based on discussion participation.