**Youth Explore Trades Skills Cook**

# 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.

**culinarian**: 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.



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## 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

Draz, John, and Christopher Koetke. *The Culinary Professional*. 3rd ed. Goodheart-Willcox, 2017. Pages 414–454.

**2** Youth Explore Trades Skills

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# 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.

Youth Explore Trades Skills **3**