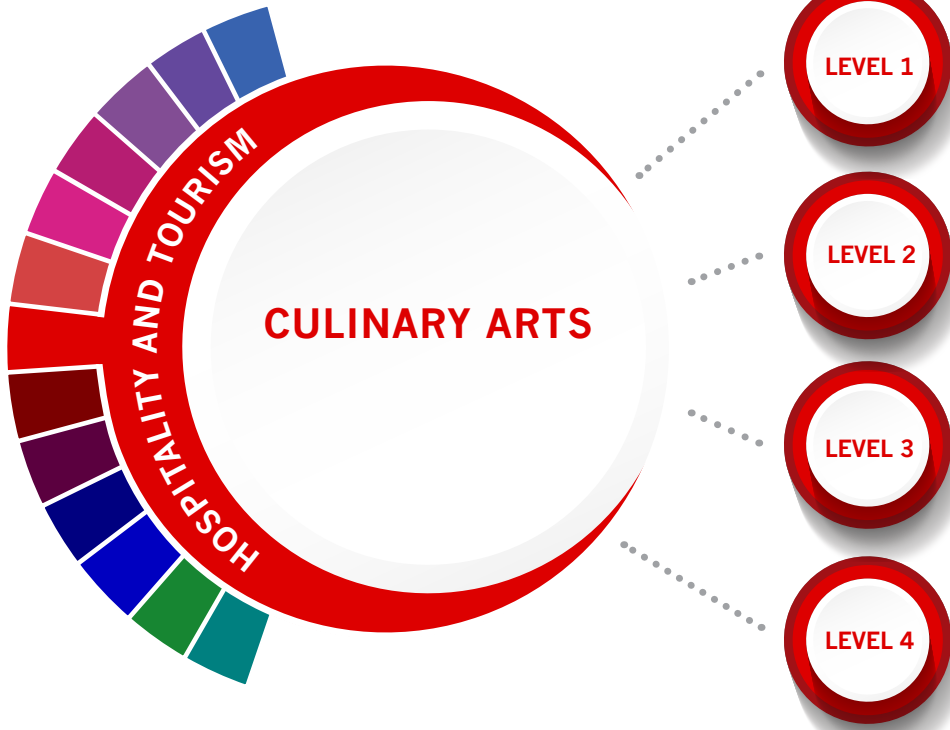


COURSES



POSTSECONDARY OPTIONS

HIGH SCHOOL/ INDUSTRY CERTIFICATION	CERTIFICATE/ LICENSE*	ASSOCIATE'S DEGREE	BACHELOR'S DEGREE	MASTER'S/ DOCTORAL PROFESSIONAL DEGREE

OCCUPATIONS	MEDIAN WAGE	ANNUAL OPENINGS	% GROWTH

WORK BASED LEARNING AND EXPANDED LEARNING OPPORTUNITIES



COURSE INFORMATION

COURSE NAME	COURSE NUMBER AND CREDITS	PREREQUISITES (PREQ) COREQUISITES (CREQ)	GRADE
Principles of Hospitality and Tourism	8624 (1 credit)	None	9-10
Introduction to Culinary Arts	8605 (1 credit)	Principles of Hospitality and Tourism	10-11
Culinary Arts	8626 (2 credits)	Introduction to Culinary Arts	11-12
Advanced Culinary Arts	8628 (2 credits)	Culinary Arts	12
Career Preparation I	8606 (3 credits)	None	12

COURSE DESCRIPTIONS

Principles of Hospitality & Tourism:

When students enroll in this course, they are brought into a hands-on learning environment. Students are introduced to the hospitality and tourism industry and investigate the many career options in travel and tourism; lodging; food and beverage; and recreation, amusement, and attraction services. Although career explorations is a main focus, students also build upon the skills and knowledge needed in the industry and learn about what it takes to function effectively in various job positions. Students are able to apply what they learn in activities such as cooking labs, event planning, and various presentations.

Introduction to Culinary Arts:

Students will be introduced to fundamental food preparation terms, concepts, and nutrition. Students will be provided an overview of the professionalism in the culinary industry and career opportunities leading into a career pathway to culinary arts.

Culinary Arts:

Articulated Credit at the Art Institute: CUL104

Culinary Arts is a course designed to introduce students to the restaurant/hospitality industry. Students learn the fundamentals of cooking and baking, basic knife skills, restaurant equipment, and food safety and sanitation. Students receive training in workplace safety awareness through CareerSafe, and earn a food handlers permit necessary to work in food service. Students also pursue a national manager's safety and sanitation certification. Students gain workplace experience through an internship with local food service businesses. This course is for students that are interested in pursuing a career in culinary arts as a chef/pastry chef and working in the food service industry.

Advanced Culinary Arts:

This course is a unique course that provides occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. The course supports strong partnerships among schools, businesses, and community institutions with the goal of preparing students with a variety of skills in a fast changing workplace.

Career Prep I:

Career Preparation I provides opportunities for students to participate in a work-based learning experience that combines classroom instruction with business and industry employment experiences.

Courses in yellow are advanced courses for endorsement purposes.

