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|  | HOSPITALITY & TOURISM |
| **EARN YOUR BUSINESS & INDUSTRY ENDORSEMENT** |

### culinary arts PROGRAM OF STUDY

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| **09747** | Principles of Human Services, 1 credit | **GPA Level: Regular** |
|  | **Grades 9 -12** | **Service ID: 13024200** |  |
|  | **Prerequisite:**  | **None** |
|  | **Endorsement/Career Cluster:** | **Public Services/Human Services** |
| This course gives an overview of careers in Human Services the roles and responsibilities within the family, communication, career planning, money management, sewing, cooking and childcare career fields. This course will enable students to focus on investigating careers in the human services cluster. These career fields include counseling, mental health, early childhood development, family & community and personal care services. |
| **09744** | **Culinary Arts, 1 credit** | **GPA Level: Regular** |
|  | **Grades 10 -12** | **Service ID: 13022600** |  |
|  | **Recommended Prerequisite:**  | **Principles of Human Services**  |
|  | **Fee:** | **$20+ One time $10 TABC Food Handler Course** |
|  | **Industry Certification:** | **ServSafe** |
|  | **Advanced Technical Credit\*:** | **Statewide: CHEF 1205/1305** |
|  | **Endorsement/Career Cluster:** | **Business &Industry/Hospitality & Tourism** |
| Are you interested in the art of baking and pastry? Join Art of Baking. Students in Culinary Arts-Baking will be exposed to a broad range of baking and pastry techniques, from cookies to cake decorating. Students will become familiar with kitchen safety and product identification. All students must pass the state food handlers safety certification test to participate in this course.*\*See definition of advanced technical credit in the introduction to the CTE section of the course description guide.*\*\*Students may **not** take both **Culinary Arts-Baking (09744)** and **Culinary Arts – Principles (09834)** |
| **09834** | Culinary Arts – Principles, **2 credits (GCM)** | **GPA Level: Regular** |
|  | **Grades 10 -12** | **Service ID: 13022600** |  |
|  | **Recommended Prerequisite:**  | **Principles of Human Services**  |
|  | **Fee:** | **$20 + One time $10 TABC Food Handler Course** |
|  | **Industry Certification:**  | **ServSafe** |
|  | **Advanced Technical Credit\*:** | **Statewide: CHEF 1205/1305** |
|  | **Endorsement/Career Cluster:** | **Business &Industry/Hospitality & Tourism** |
| Students will develop the principles and fundamentals of commercial kitchen operations. Culinary Arts students will be exposed to a broad range of culinary procedures and techniques, including Kitchen Safety, Product Identification, Knife Skills and Cooking Techniques.  Students will learn classical cooking techniques such as sautéing, roasting and grilling.  Students will be exposed to a myriad of products such as exotic vegetables and fresh herbs.  They will learn how to properly cook meats and vegetables and make delicious soups and sauces.  If you are interested in becoming a chef, this class is for you!*\*See definition of advanced technical credit in the introduction to the CTE section of the course description guide.*\*\*Students may **not** take both **Culinary Arts-Baking (09744)** and **Culinary Arts – Principles (09834)** |

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| **09701** | Baking & Pastry Arts, **2 credits (SCC)** | **GPA Level: Regular** |
|  | **Grades 11 -12** | **Service ID: N1302266 & N1302267** |  |
|  | **Required Prerequisite:**  | **Culinary Arts (Baking)**  |
|  | **Fee:** | **$20 + One time $10 TABC Food Handler Course** |
|  | **Industry Certification:**  | **ServSafe** |
|  | **Endorsement/Career Cluster:** | **Business &Industry/Hospitality & Tourism** |
| This course covers the basic theory and skill sets used throughout the field of baking and pastry. Topics covered include the use of hand tools and large equipment found in a bakeshop, as well as the exploration of baking and pastry ingredients and their functions. This lab covers the basic theory and skill sets used throughout the field of baking and pastry. Topics covered include the use of hand tools and large equipment found in a bakeshop, as well as the exploration of baking and pastry ingredients and their functions. |

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| **09745** | Practicum in Culinary Arts I, **2 credits (2 class periods) (SCC)** | **GPA Level: Regular** |
|  | **Grades 11 -12** | **Service ID: 13022700** |  |
|  | **Recommended Prerequisite:**  | **Course Application and Culinary Arts-Baking/Principles of Culinary Arts** |
|  | **Fee:** | **$20 + One time $10 TABC Food Handler Course** |
|  | **Industry Certification:** | **ServSafe** |
|  | **Endorsement/Career Cluster:** | **Business &Industry/Hospitality & Tourism** |
| Do you dream of being the next Food Network Star? If you love food and want to learn the principles and fundamentals of the commercial restaurant industry, then this is the class for you! Culinary Arts students are exposed to a broad range of different foods such as exotic cheese, meats, fresh vegetables and herbs. Students learn all of the classical cooking techniques such as baking, roasting, and sautéing.  |
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| **09746** | Practicum in Culinary Arts II, **2 credits (2 class periods) (SCC)** | **GPA Level: Regular** |
|  | **Grade 12** | **Service ID: 13022710** |  |
|  | **Required Prerequisite:**  | **Course Application and Practicum in Culinary Arts I** |
|  | **Fee:** | **$20 + One time $10 TABC Food Handler Course** |
|  | **Industry Certification:**  | **ServSafe** |
|  | **Advanced Technical Credit\*:** | **The Art Institute** |
|  | **Endorsement/Career Cluster:** | **Business &Industry/Hospitality & Tourism****Advanced CTE Credit** |
| Students will use the skills that they learned in Culinary Arts and take them to the next level, preparing them for success in the Culinary Industry.  Advanced Culinary students will plan, prepare and serve one to two luncheons per week. Students completing this class will have the opportunity to test out of six credit hours at San Jacinto North College Culinary School. Students also have many opportunities to participate in competitions and off campus caterings.*\*See definition of advanced technical credit in the introduction to the CTE section of the course description guide.* |

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