

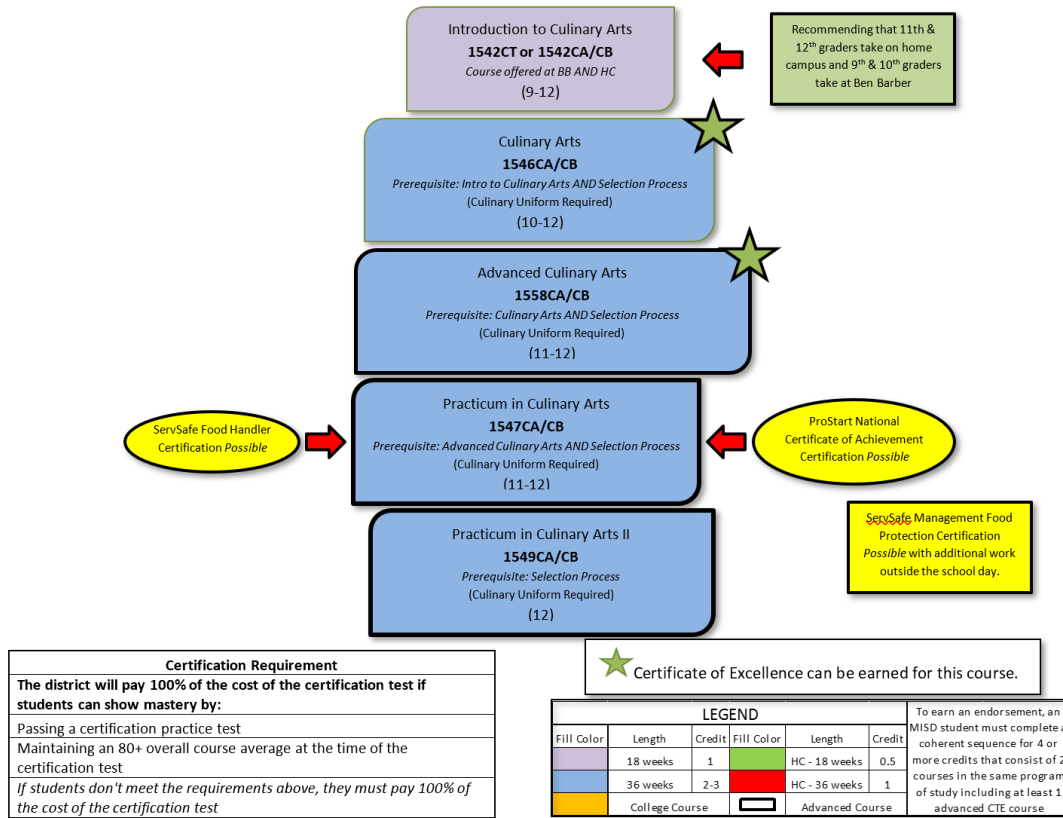
# Hospitality & Tourism

## Program of Study

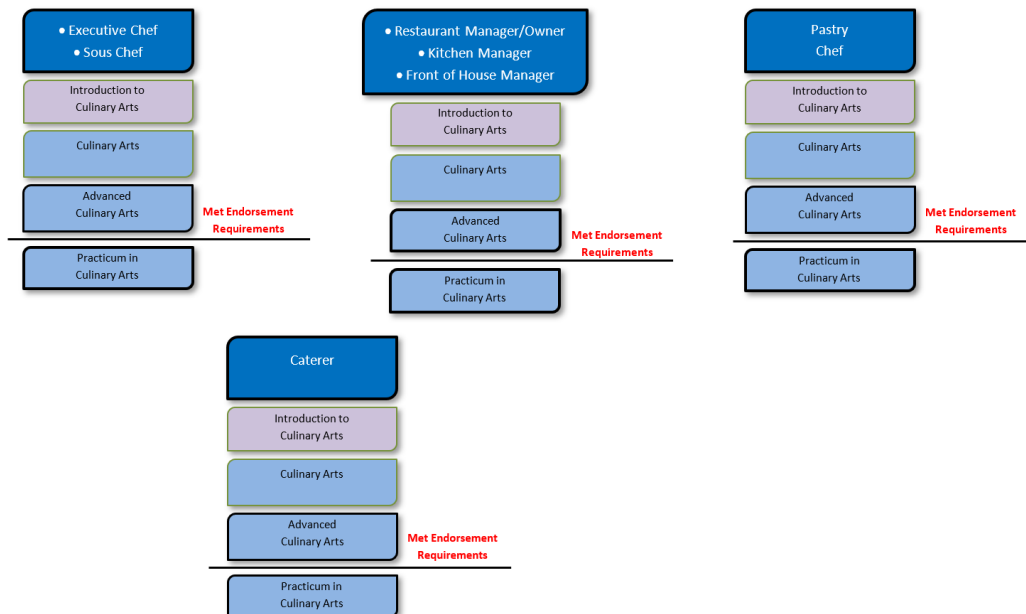


# HOSPITALITY & TOURISM

## Endorsement: Business & Industry



## Hospitality & Tourism Recommended Career Pathways



To earn an endorsement, an MISD student must complete a coherent sequence for 4 or more credits that consist of 2 courses in the same program of study including at least 1 advanced CTE course

# Introduction to Culinary Arts



**Prerequisite:** Recommend that 11<sup>th</sup> & 12<sup>th</sup> take at HC. 9<sup>th</sup> & 10<sup>th</sup> take at BB

**Course:** 1542CT or

**Credits:** 1

**Length:** 18 weeks

**Placement:** 9-12

1542A-B

## Course Description

*Begin Your Culinary or Baking Journey by Learning Basic Kitchen Skills and Exploring Culinary Careers!*

Introduction to Culinary Arts will introduce students to the commercial kitchen and allow them to learn how fun and exciting food can be as a career! Students will learn and practice basic knife skills, measuring skills, and how to follow a recipe through weekly practice.

Students will also learn and practice basic food safety and sanitation skills. In class, students will research famous chefs throughout history and explore the many careers available in the culinary world. This is an entry level course for students interested in pursuing a career in the foodservice industry.

## Student Activities

“Chefography”

Fun Food Labs

Cooking Challenges

Culinary Career Exploration

## “After Hours” Fun

Culinary Arts Club

Catering & Community Service Opportunities

## Additional Considerations

Students need fine motor skills and mobility. Students handle sharp objects and commercial kitchen equipment.

# Culinary Arts



**Prerequisite:** Intro to Culinary Arts AND Selection Process

**Course:** 1546CA/CB

**Credits:** 2

**Length:** 36 weeks

**Placement:** 10-12

*Students will be required to purchase a \$50 culinary uniform.*

## Course Description

*Ready to Wear the Uniform? Ready to Join the Team? If So, We're Ready to UP YOUR CULINARY GAME!*

Culinary Arts will take you through basic principles and techniques of both cooking and baking. Students will follow ProStart curriculum in both the classroom and the kitchen as they master basic moist and dry heat cooking methods, along with basic mixing and baking methods. Students will also have the opportunity to earn the ServSafe Food Handler Certification.

## Student Activities

Basic Meat, Fish & Poultry Fabrication

Advanced Knife Skills

Dry & Moist Heat Cooking Methods

Introduction to Baking Techniques: Cookies, Quick Breads, Pies, Cakes

## "After Hours" Fun

Culinary Arts Club

Regional & State Competitions

Catering & Community Service Opportunities

## Certificate of Excellence



Students can earn a Certificate of Excellence by achieving a specific list of real world skills related to this course. For the list of skills, please visit

[goo.gl/9VM3a9](http://goo.gl/9VM3a9)

## Additional Considerations

Students need fine motor skills and mobility.

Students handle sharp objects and high temperature ingredients daily.

Certification curriculum cannot be modified.

# Advanced Culinary Arts



Prerequisite: Culinary Arts AND Selection Process

Course: 1558CA/CB

Credits: 2

Length: 36 weeks

Placement: 11-12

*Students will be required to use their previously purchased culinary uniform.*

## Course Description

So NOW are you addicted to cooking?

I mean, are you **REALLY** into cooking?

Now that you can work your way around the kitchen **“like buttah”**...let's kick it up a notch!

Your next 36 weeks includes learning how to caramelize to perfection, create the best crosshatch marks on the planet, and present beautiful plates like a champ!

## Student Activities

Chocolate Work  
Garnishing, Plating, & Presentation  
Advanced Cake Decorating  
Advanced Cooking Methods  
Regional Cuisines

## “After Hours” Fun

Catering & Community Service Opportunities!

## Certificate of Excellence



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[goo.gl/9VM3a9](http://goo.gl/9VM3a9)

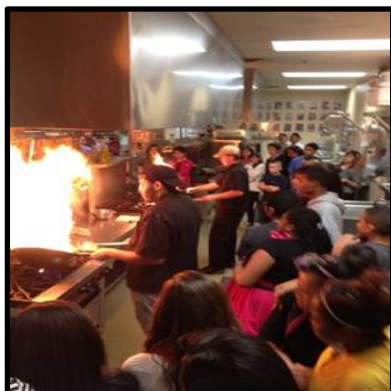
## Additional Considerations

Students need fine motor skills and mobility. Students handle sharp objects.

Certification curriculum cannot be modified. Reading & Math comprehension required.



# Practicum in Culinary Arts



**Prerequisite:** Advanced Culinary Arts AND Selection Process

**Course:** 1547CA/1547CB    **Credits:** 2    **Length:** 36 weeks    **Placement:** 11-12

## Course Description

*Savvy's is Ready for YOU! Are YOU Ready for Savvy's?  
If your answer is "Yes, Chef?"...grab your chef coat and come on down!*

Practicum in Culinary Arts will put your kitchen skills to the test, while adding the principles of planning, organizing, and managing a variety of food service operations. The course will provide daily insight into the operation of a well-run restaurant. Practicum students will use food production skills, various levels of industry management, and hospitality skills as they work catering events and operate our restaurant, Savvy's Bistro. This is a course is a must for students who are planning to attend culinary school or pursue a career in the foodservice industry.

## Student Activities

**Operate Savvy's Bistro!**

Host, Operate Carry Out or be a Server

Be an Executive Chef, Sous Chef, line cook, Pastry Chef or Garde Manger

Run a Professional Kitchen

## "After Hours" Fun

Culinary Arts Club

Spring "CHOPPED!" Competition

Catering & Community Service Opportunities

## Certifications

ProStart National Certification of Achievement Possible

Student Pays: \$18

ServSafe Food Handler Certification Possible

Student Pays: \$8

Certification paid for by CTE if student has an 80+ GPA in course and passes a practice test

## Additional

## Considerations

Students need fine motor skills and mobility.  
Students handle sharp objects. Certification curriculum cannot be modified. Reading & Math comprehension required.

# Practicum in Culinary Arts II



**Prerequisite:** Practicum in Culinary Arts AND Selection Process

**Course:** 1549CA/1549CB    **Credits:** 2    **Length:** 36 weeks    **Placement:** 11-12

## Course Description

Want to Own Your Own Restaurant?

Move on up the culinary ladder and add kitchen management and advanced prep skills to your tool belt. See what it takes to get Savvy's ready to open its doors every day!

## Student Activities

Prep for Savvy's Bistro and learn kitchen management skills

Prep for and operate Savvy's Express

Participate in local & state culinary competitions

Create New Items to Sell

## Additional Considerations

Students need fine motor skills and mobility.

Students handle sharp objects. Students required to have ServSafe certification prior to enrolling in class.

## "After Hours" Fun

Culinary Competition Club  
Catering & Community Service  
Opportunities!

As a Culinary Arts student, you can gain valuable experience *and* earn extra credit working our awesome catering events.

# Hospitality & Tourism

## Certifications

Name	Course	Provider	Cost
ServSafe Food Handlers	Culinary Arts & Practicum in Culinary Arts	ServSafe - National Restaurant Association	Student Pays: \$8
Students enrolled in Culinary Arts and Practicum in Culinary Arts will complete five sections on Basic Food Safety, Personal Hygiene, Cross-contamination & Allergens, Time & Temperature and Cleaning & Sanitation. Students must successfully complete these sections before the certification test will be available. There are no age requirements for this exam.			
ProStart National Certificate of Achievement	Practicum in Culinary Arts	National Restaurant Association	Student Pays: \$18
To earn the ProStart National COA, a student must pass "The Foundations of Restaurant Management and Culinary Arts" Level 1 and Level 2 exams, document 400 hours of work experience and demonstrate proficiency on more than 50 workplace competencies. Work experience can come from paid jobs, school-based enterprises or relevant volunteer work.			