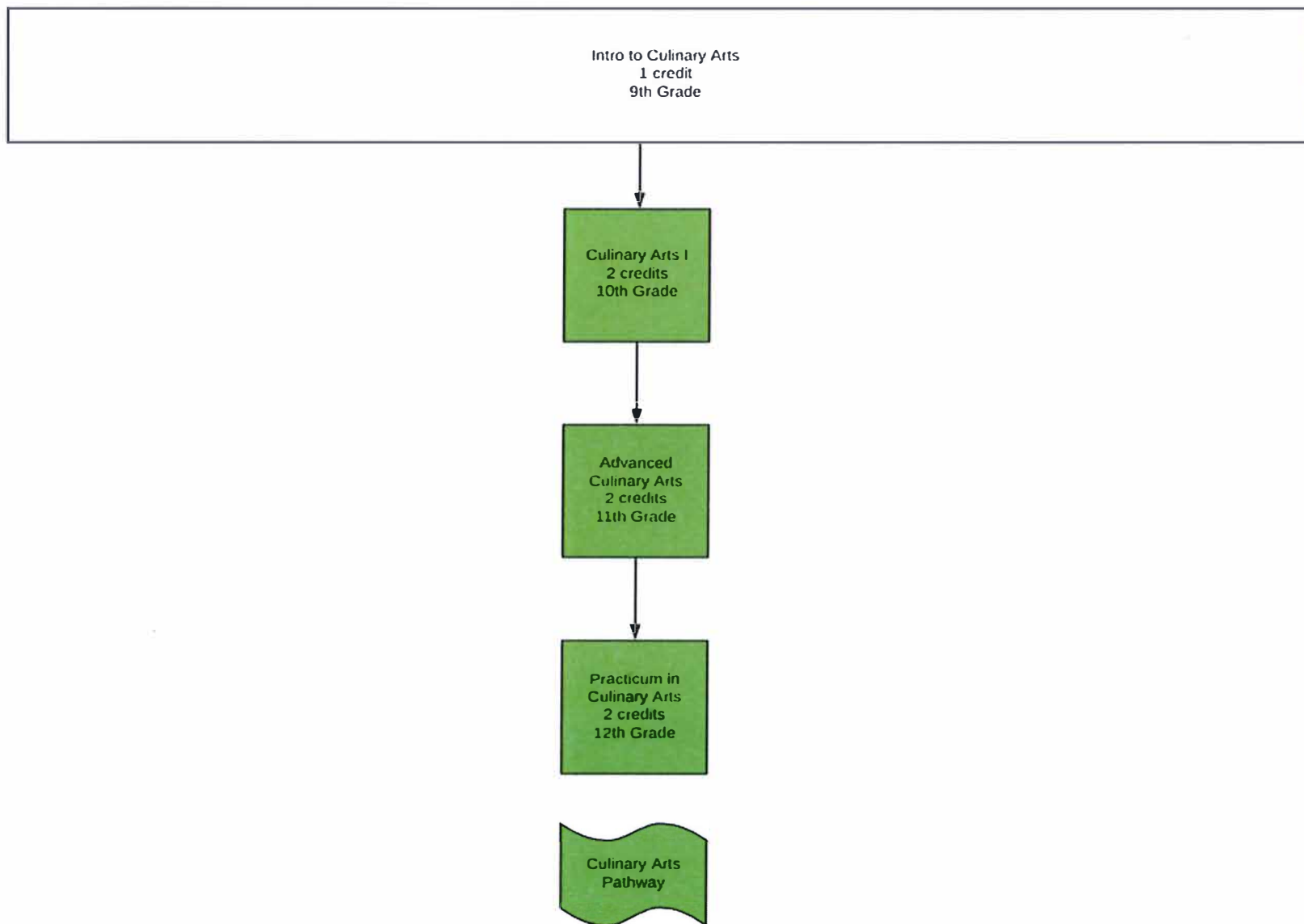




Crosby ISD CTE Programs of Study 2019 - 2020

Endorsement: Business and Industry
CTE Cluster: Hospitality and Tourism





Crosby ISD CTE Programs of Study 2019 - 2020

Endorsement: Business and Industry CTE Cluster: Hospitality and Tourism

	Culinary
9 th Grade	Intro to Culinary Arts (1 credits)
10 th Grade	Culinary Arts I (2 credits)
11 th Grade	Advanced Culinary Arts (2 credits)
12 th Grade	Practicum in Culinary Arts I (2 credits)
Additional Courses	
Certifications	ServSafe Manager



Crosby ISD CTE Programs of Study 2019 - 2020

CTE Cluster: Hospitality and Tourism Course Descriptions

9th Grade Options:

- ***Intro to Culinary Arts*** provides students an insight into food production skills, various levels of industry management, and hospitality skills. This is an entry level course for students interested in pursuing a career in the food service industry. This course is offered as a classroom and laboratory-based course.

Credit: 1

Prerequisite: None

10th Grade Options:

- ***Culinary Arts I*** will allow students to learn the fundamentals and principles of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national sanitation certification or other appropriate industry certifications.

Credit: 2

Prerequisite: Principles of Hospitality and Tourism

11th Grade Options:

- ***Advanced Culinary Arts*** will extend content and enhance skills introduced in Culinary Arts by in-depth instruction of industry-driven standards to prepare students for success in higher education, certifications, and/or immediate employment.

Credit: 2

Prerequisite: Culinary Arts I

12th Grade Options:

- ***Practicum in Culinary Arts*** is a unique practicum that provides occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. Practicum in Culinary Arts integrates academic and career and technical education; provides more interdisciplinary instruction; and supports strong partnerships among schools, businesses, and community institutions with the goal of preparing students with a variety of skills in a fast-changing culinary art based workplace.

Credit: 2

Prerequisite: Advanced Culinary Arts