**Program of Study:**

**Culinary Arts**

**Hospitality & Tourism**

**Career & Technical Student Organizations:**

**SkillsUSA**

### 9th Grade

**Introduction to Culinary Arts**

- **Instructional Materials**
  - Introduction to Culinary Arts

- **TEKS-Required Lab Time?**
  - Y / N

- **Online Instructional Materials**
  - Edgenuity
  - iCEV

### 10th Grade

**Culinary Arts**

- **Instructional Materials**
  - Culinary Essentials (M-H)
  - (2 TE - 60 SE)

- **TEKS-Required Lab Time?**
  - Y / N

- **Online Instructional Materials**
  - Edgenuity
  - iCEV

- **Certifications**
  - ServSafe Food Handlers Certificate (Chromebook required)
  - Certified Fundamentals Cook (CFC)

### 11th Grade

**Advanced Culinary Arts/Food Science**

- **Instructional Materials**
  - Advanced Culinary Text: The Culinary Professional
  - ProStart
  - Food Science Text: Glencoe Food Nutrition & Wellness (M-H)
  - 30SE- 2TE

- **TEKS-Required Lab Time?**
  - Y / N

- **Online Instructional Materials**
  - Edgenuity
  - iCEV

- **Certifications**
  - Certified Fundamentals Pastry Cook (CFPC)

### 12th Grade

**Practicum in Culinary Arts**

- **Instructional Materials**
  - The Culinary Professional
  - ProStart
  - ServSafe Manager

- **TEKS-Required Lab Time?**
  - Y / N

- **Online Instructional Materials**

- **Certifications**
  - ServSafe Food Handlers Manager Certificate (Chromebook required)

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Subject to change as TEKS are reviewed by the state and THECB and as the labor market dictates.