

HOSPITALITY & TOURISM

**Welcome to
CULINARY ARTS**



HOSPITALITY & TOURISM

CULINARY ARTS

Melba Tijerina, Instructor

Bachelor of Science in Home Economics
ServSafe Starters Food Handler Certification
ServSafe Food Protection Manager Certification
The Wilton School of Cake Decorating Certification

Chef Raul Medina, Instructor

Associates of Applied Science in Culinary Arts
ServSafe Food Protection Manager Certification

Alonzo Bazan, Cafe Manager

ServSafe Starters Food Handler Certification
ServSafe Food Protection Manager Certification

POS Course Sequence

Business and Industry Endorsement



4 Year Program

9th Grade - Introduction to Culinary Arts

10th Grade - Culinary Arts

11th Grade - Advanced Culinary Arts

12th Grade - Practicum in Culinary Arts



Culinary Arts



Hospitality



Baking and Pastry

Course Description

Introduction to Culinary Arts

Introduction to Culinary Arts will provide 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.





Culinary Arts

Culinary Arts begins with the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national sanitation certification. This course is offered as a lab-based course.

Advance in Culinary Arts

Advanced Culinary Arts is an extension of Culinary Arts and prepares students for success in higher education, certifications, and/or immediate employment.

Practicum in Culinary Arts

Practicum in Culinary Arts provides occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences.



Dual Enrollment

South Texas College

- IFWA 1218 Nutrition
- IFWA 1217 Food Production and Planning
- Chef 1205 Sanitation and Safety
- IFWA 1205 Food Service Equipment and Planning



SOUTH TEXAS COLLEGE

Industry Certification

- ServSafe Starters Food Handler Certification*
- ServSafe Food Protection Manager Certification*



“Come Cook With Us”



Little Chef's Cooking Camps



Little Chef's Baking Camps

“Come Cook With Us”



Adult Cake Decorating Camps



Parent's Cooking Camps

“Opening Soon!”



Culinary Arts..... Leading the Way to Great Oppportunities!



“Let’s Talk Culinary Arts” Questions.....

*WISD Culinary Arts Center
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Come cook with us!