



Program of Study Course Sequence	9th Grade	10th Grade	11th Grade	12th Grade	Optional Electives
Culinary Arts	Introduction to Culinary Arts (1 credit)	Culinary Arts (2 credits but taught in 1 period) <i>Prerequisite: Introduction to Culinary Arts</i>	Advanced Culinary Arts (2 credits) <i>Prerequisite: Culinary Arts</i>	Practicum in Culinary Arts (2 credits) <i>Prerequisite: Advanced Culinary Arts</i>	Lifetime Nutrition & Wellness (.5 credit)

Optional electives **do not replace required pathway courses**

Certifications / Certificate Opportunities Based on Program of Study
TX Food Handler ServSafe Food Protection
Career and Technical Student Organization (CTSO)
SkillsUSA FCCLA—Family Career & Community Leaders of America ProStart

Additional Course Information
Fees: Career and Technical Student Organizations are co-curricular to the curriculum. Although membership is not required, it is highly encouraged for students to join their local CTSO chapter. Fees may apply.
Location: Courses shaded in gray will be taught at the Keller Center for Advanced Learning .

Introduction to Culinary Arts

TEDS: 13022550

KISD: 81901

Credit: 1

Grade: 9-12

Recommended prerequisite: None

The Hospitality and Tourism Career Cluster focuses on the management, marketing, and operations of restaurants and other food/beverage services, lodging, attractions, recreation events, and travel-related services. This course will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. It will provide insight into the operation of a well-run restaurant. 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

TEDS: 13022600

KISD: 81902

Credit: 2

Grade: 10-12

Recommended prerequisite: Introduction to Culinary Arts

Culinary Arts begins with 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, a Texas culinary specialist certification, or other appropriate industry certification. This course will be offered as a laboratory-based course. Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations. Students earn 2 credits for this course, but the course is taught in 1 class period.

Advanced Culinary Arts

TEDS: 13022650

KISD: 81903

Credit: 2

Grade: 11-12

Recommended prerequisite: Culinary Arts

Advanced Culinary Arts focuses on the management, marketing, and operations of restaurants and other food/beverage services, lodging, attractions, recreation events, and travel-related services. This course will extend content and enhance skills introduced in Culinary Arts by in-depth instruction of industry-driven standards in order to prepare students for success in higher education, certifications, and/or immediate employment. Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations.

Practicum in Culinary Arts

TEDS: 13022700

KISD: 81905

TEDS: 13022710

KISD: 81906

Credit: 2

Grade: 11-12

Recommended prerequisite: Culinary Arts

This course 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 workplace.

Lifetime Nutrition and Wellness



TEDS: 13024500

KISD: 82101

Credit: .5

Grade: 9-12

Recommended prerequisite: Principles of Human Services or Principles of Health Science

This laboratory course allows students to use principles of lifetime wellness and nutrition, including knowledge of nutritionally balanced diets, to help them make informed choices that promotes wellness, as well as pursues careers related to human services. Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extra-curricular organizations. **This course is offered in the traditional classroom and online through the Keller ISD Virtual Learning program.**

