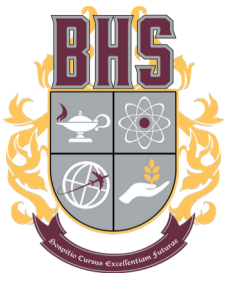


CULINARY ARTS



PATHWAYS

Browning

9th
grade

CULINARY 1

This introductory course is designed for students who are interested in understanding the principles of food and nutrition and maintaining a healthy life. Students explore the study and application of food preparation, planning, service and nutrition. The course also focuses on food purchasing, preparation techniques, meal service, etiquette, cultures and technology. Food safety and sanitation will be taught throughout the course and the food handlers exam will need to be passed prior to hands-on food preparation. Students will receive the ServSafe Food Handlers card which is required to work in any food service establishment.

10th
grade

CULINARY 2

This course is an applied laboratory based course that focuses on advanced skills and terminology used in meal management and food preparation, as well as advanced food safety and sanitation. Students will use traditional and emerging laboratory and food preparation equipment to prepare food, while learning to utilize proper knife techniques to meet industry standards. They will learn proper protocols, care and management of facilities, food storage areas and equipment. They will show problem solving skills, analytical thinking, and be rigorously challenged to build upon their reading, writing and speaking skills. They will develop a working knowledge of the elements involved in establishing and managing a food-service operation: employing menu planning, purchasing, pricing, and food preparation techniques designed to maximize guest satisfaction and financial profitability. They will be exposed to the Hospitality and Tourism Industry through exploration of both front of the house and back of the house careers.

11th
grade

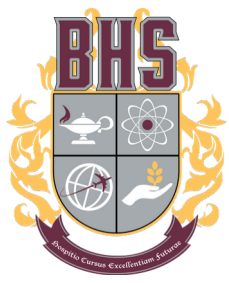
CULINARY 3

This capstone course introduces fundamental concepts related to the implementation of food and culture and how they are interrelated. Students study international cuisine, focusing on indigenous foods, cultural and religious influences and historical events. After successfully completing this course, students will gain a comprehensive understanding and intimate knowledge of global foods from the Americas, the Mediterranean, the Middle East, Europe, and Asia. They will also gain basic skills necessary in the creating, costing out and executing a restaurant concept; ultimately working in groups competing in Browning's first Restaurant Wars. At the end of the course, students will take the ServSafe Managers Exam.

12th
grade

CULAR 211 INTERMED. CULINARY SKILLS & PRINCIPLES (LBCC)

This course provides students with skills and knowledge of the organization, equipment and responsibilities of the 'cold kitchen'. Cold hors d'oeuvres, sandwiches, salads, and basic charcuterie items are taught. Reception foods and buffet arrangements are introduced. Students must pass a written and practical exam.



PATHWAYS

Browning

HOSPITALITY, TOURISM, & RECREATION

9th
grade

S1: PRINCIPLES OF HOSPITALITY & TOURISM **S2: GEOGRAPHY FOR TOURISM**

In semester 1, students get an overview of the current hospitality and tourism industry. Students learn about traveler motivation and consumer needs and how these factors affect current offerings in the lodging, transportation, food and beverage, and entertainment sectors. Students combine their knowledge to create an authentic high school vacation package. In semester 2, students learn about the importance of geography in the hospitality and tourism industry through the study of travel or “destination” geography. Students explore the world’s geographic regions, focusing on the factors that create desirable travel destinations. Students demonstrate their knowledge by compiling a destination proposal for a travel website.

10th
grade

S1: DELIVERING GREAT CUSTOMER SERVICE **S2: PROFESSIONAL ETHICS**

The first semester introduces students to the concept of service as a critical component of a hospitality or tourism business. It combines learning current theory and practice with observations of customer service in action, role-play, and critical analysis of models to provide a comprehensive perspective on this subject. By the end of the course, students come to realize that the principles of great customer service have wide-ranging implications for all professional endeavors. The second semester gives students a solid understanding of the role ethics holds across the professions. It develops students’ ability to evaluate ethical issues with reason and logic, and it gives them the tools they need to resolve ethical dilemmas that they will encounter during their careers. Employers today are actively looking for employees with these skills.

11th
grade

S1: HOSPITALITY MARKETING **S2: ENTREPRENEURSHIP**

Hospitality Marketing introduces students to the objectives, strategies, and tools that are important to marketing in the hospitality industry. This course exposes students to the wide range of marketing options that all marketing managers and business owners consider as they create marketing plans. Entrepreneurship provides students with an understanding of the critical role played by entrepreneurs in the national and global economy. Students learn not only the skills necessary to become entrepreneurs but also the attitudes, characteristics, and techniques that successful entrepreneurs have and that students will need to succeed. Students explore the steps necessary for starting a business and learn about the operational issues that new businesses face. Finally, students synthesize their learning by creating a business plan.

12th
grade

S1: EVENT PLANNING **S2: SUSTAINABLE TOURISM**

Event Planning introduces students to the skills and knowledge required in the event planning profession. Topics include aligning events with client goals, budgeting and bidding, sustainable practices, venue selection and management, personnel considerations, marketing, and sports sponsorship. Students how important events are to the health or revitalization of regions around the world and how they are an integral component of tourism. Sustainable Tourism introduces students to the profound changes taking place worldwide in the tourism industry. Students examine the environmental and socioeconomic impacts and interrelationships of tourism, as well as the transition to a greener tourism economy. They explore the ramifications of tourism development in terms of increased sustainability, profitability, and benefits to the surrounding communities, and they examine ecotourism as a model for sustainability.