

DHS Business & Industry Endorsement

Culinary Arts

Program of Study: A6A

Hospitality and Tourism
Career Cluster

Level I Course



Introduction to Culinary Arts

Level 2 Course



Culinary Arts

Level 3 Course



Advanced Culinary Arts

Level 4 Course



Practicum in Culinary Arts

The Culinary Arts Program of Study introduces learners to occupations and educational opportunities related to the planning and directing of a food and beverage organization or department. This program of study explores opportunities involved in directing and participating in the preparation and cooking of food. The Hospitality and Tourism Career Cluster focuses on the management, marketing, and operations of restaurants and other food/beverage services such as lodging, attractions, recreation events, and travel-related services. Students acquire knowledge and skills focusing on communication, time management, and customer service that meet industry standards.

Certifications:

- ServSafe Food Handler
- ServSafe Manager
- NRA- ProStart I
- NRA- ProStart II
- S/P2 Safety Culinary

Dawson HS

For detailed course descriptions see the Course Selection Handbook.

Career & Technical Education
Pearland Independent School District