

Career & Technical Education Culinary Arts

- Level 1
- Principles of Hospitality & Tourism
 - Introduction to Culinary Arts

- Level 2
- Culinary Arts I

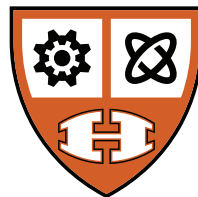
- Level 3
- Culinary Arts II

- Level 4
- Food Science
 - Practicum in Culinary Arts

Certification(s)

- Certified Fundamentals Cook
- ServSafe Manager

Student Organization



**CAREER & TECHNICAL
EDUCATION** HUTTO ISD
CULINARY ARTS

Course Information - Culinary Arts

Course Title	Credits	Prerequisites	Course Description
Principles of Hospitality & Tourism	1.0	None	Principles of Hospitality and Tourism introduces students to an industry that encompasses lodging, travel and tourism, recreation, amusements, attractions, and food/beverage operations. Students learn knowledge and skills focusing on communication, time management, and customer service that meet industry standards. Students will explore the history of the hospitality and tourism industry and examine characteristics needed for success in that industry.
Introduction to Culinary Arts	1.0	None	Introduction to Culinary Arts will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. The course 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 I	2.0	None	Culinary Arts I 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 or other appropriate industry certifications. This course is offered as a laboratory-based course.
Culinary Arts II	2.0	Culinary Arts I	Culinary Arts II will extend content and enhance skills introduced in Culinary Arts by in- depth instruction of industry-driven standards to prepare students for success in higher education, certifications, and/or immediate employment.
Food Science	1.0 (Science)	3 Units Science: Chemistry, Biology, +1 Science	In Food Science students conduct laboratory and field investigations, use scientific methods during investigations, and make informed decisions using critical thinking and scientific problem solving. Food Science is the study of the nature of foods, the causes of deterioration in food products, the principles underlying food processing, and the improvement of foods for the consuming public.