

Career and Technical Education							
ALSDE - approved CTE Course of Study Standards linked HERE .							
Supplemental Resources: Subject area courses may utilize the following supplemental resources:							
Below are the adopted textbooks for CTE courses as well as the course outline and description.							
Course	Textbook Title	Author	Edition	Publisher	Copyright Year	Tentative Course of Study	Course Descriptions
CAREER PATHWAY PROJECT IN HOSPITALITY AND TOURISM	ON BAKING	Labensky, Martel, Van Damme	4th Edition	Savvas	2020	2022 Hospitality and Tourism Course of Study	Career Pathway Project (CPP) in Hospitality and Tourism is a capstone course which allows students to utilize the knowledge and skills gained through their secondary coursework in a practical, real-world experience that showcases their learning. It provides an opportunity for a student to choose an area of interest and explore it in depth while demonstrating problem-solving, decision-making, and independent learning skills. The CPP contributes to an educational plan of challenging courses and practical experiences that prepares students for the workplace or for pursuing further education.
CATERING	INTRODUCTION TO CULINARY ARTS	Gleason	4th Edition	Savvas	2020	2022 Hospitality and Tourism Course of Study	This course includes the theory and practice of operating a catering business. Topics include food production and management related to catering and other special services. Upon completion, the student will have a working knowledge of the principles involved in operating a catering business.
CULINARY I	GUIDE TO GOOD FOOD	Largen, Bence	14th Edition	Goodheart	2025	2022 Hospitality and Tourism Course of Study	A one-credit course designed to introduce students to basic food production, management, and service activities in both the back and-front of the house. Emphasis is placed on sanitation, safety, and basic food production. The prerequisite for this course is Hospitality and Tourism. A school-based laboratory (commercial food service kitchen with a food serving and dining area) is required for this course.
CULINARY II	GUIDE TO GOOD FOOD	Largen, Bence	14th Edition	Goodheart	2025	2022 Hospitality and Tourism Course of Study	A one-credit course designed to provide students with advanced experiences in food production, management, and service. The prerequisite for this course is Culinary Arts I. A school-based laboratory (commercial food service kitchen with a food serving and dining area) is required for this course.
ENTREPRENEURSHIP	INTRODUCTION TO CULINARY ARTS	Gleason	4th Edition	Savvas	2020	2022 Hospitality and Tourism Course of Study	Entrepreneurship focuses on the skills needed to organize, develop, create, and manage a business in a variety of environments. Course standards are designed to foster an entrepreneurial mindset; encourage innovation, critical thinking, and problem-solving in a fast-paced professional setting; and build basic knowledge of various entrepreneurial ventures.
EVENT PLANNING AND MANAGEMENT	THE CULINARY PROFESSIONAL	Draz, Koetke	4th Edition	Goodheart	2023	2022 Hospitality and Tourism Course of Study	Event Planning and Management is designed for students interested in learning to create and present gatherings for groups of people to enjoy or attend for corporate goals or individual benefits. The course emphasizes the many facets of this multi-billion-dollar industry, including site selection, financial management, time management, promotion, and catering. Students will organize, plan, and evaluate various meetings and events such as conferences, sporting events, weddings, and workshops.
FOUNDATION OF NUTRITION	ON BAKING	Labensky, Martel, Van Damme	4th Edition	Savvas	2020	2022 Hospitality and Tourism Course of Study	This course focuses on nutrition and meal planning in relation to the food preparation industry. Topics include the science of food and nutrition, essential nutrients and their relation to the growth, maintenance and functioning of the body, nutritional requirements of different age levels and cultural influences on food selection. Upon completion of this course, students will be able to apply the basic principles to meal planning. This is a CORE course
INTRODUCTION TO HOSPITALITY AND TOURISM	THE CULINARY PROFESSIONAL	Draz, Koetke	4th Edition	Goodheart	2023	2022 Hospitality and Tourism Course of Study	Introduction to Hospitality and Tourism is the prerequisite for all other courses in the cluster. Major topics include sports, recreation, and attractions; management of hotels, resorts, and lodgings; travel and tourism; restaurants and food and beverage services; and customer relations and quality services. Although a full kitchen is not required for this course, students should have access to small appliances to prepare foods in various ways.
ORIENTATION TO HOSPITALITY	INTRODUCTION TO CULINARY ARTS	Gleason	4th Edition	Savvas	2020	2022 Hospitality and Tourism Course of Study	This course introduces various facets and opportunities within the hospitality profession. The intent is for students to gain a broad base of information relative to the hospitality industry. Emphasis is placed on having students comprehend their role as a hospitality industry professional. Topics include an overview of the hospitality profession, knowledge and skills necessary for successful employment, the impact of the hospitality profession on society, issues that impact on various segments of the hospitality profession, and emerging trends.
SANITATION, SAFETY AND FOOD SERVICE	INTRODUCTION TO CULINARY ARTS	Gleason	4th Edition	Savvas	2020	2022 Hospitality and Tourism Course of Study	This course introduces the basic principles of sanitation and safety to food service handling including purchasing, storing, preparation and serving. Specific topics include the dangers of microbial contaminants, food allergens and foodborne illness, safe handling of food, the flow of food, and food safety management systems. At the conclusion of this course students will be prepared to test for ServSafe® certification. The content of this course is foundational for all culinary arts classes. This is a core course.
CTE LAB IN HOSPITALITY AND TOURISM	INTRODUCTION TO CULINARY ARTS	Gleason	4th Edition	Savvas	2020	2022 Hospitality and Tourism Course of Study	This one-credit course is an extended laboratory experience to address the advancement and specialization of careers within Hospitality and Tourism through individualized or small group instruction. This course allows students to enhance the essential and intermediate skills learned through program courses within the career cluster and prepare for industry credentialing opportunities.