

CULINARY ARTS

PROGRAM OF STUDY

The Culinary Arts program of study introduces students to occupations and educational opportunities related to the planning, directing, or coordinating the activities of a food and beverage organization or department. This program of study also explores opportunities involved in directing and participating in the preparation and cooking of food.

Texas Data: Collected by TEA October 2019

INDUSTRY-BASED CERTIFICATION OPPORTUNITIES
ServSafe Food Handler; ServSafe Manager

OCCUPATIONS	MEDIAN WAGE	ANNUAL OPENINGS	% GROWTH
Food and Beverage Managers	\$55,619	1,561	28%
Chef and Head Cooks	\$43,285	1,366	25%
Food Science Technicians	\$34,382	236	11%



RECOMMENDED COURSE SEQUENCE

- 1 LEVEL** Introduction to Culinary Arts
- 2 LEVEL** Culinary Arts (CPHS, GHS)
- 3 LEVEL** Advanced Culinary Arts (CPHS, GHS)
- 4 LEVEL** Practicum in Culinary Arts (CPHS, GHS)

NOTE: See reverse for additional course sequence options and endorsement requirements. Course descriptions and details can be found in the course catalog.

WORK-BASED LEARNING EXPERIENCES
Industry Guest Speakers; Industry Site Visits/Field Trips; Observations; Industry Mentors and Partnerships; In-House Dining and Catering Services; Internships/Externships.

CAREER AND TECHNICAL STUDENT ORGANIZATIONS
Family, Career, and Community Leaders of America (FCCLA); ProStart; National Technical Honor Society (NTHS).



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. Students acquire 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 the characteristics needed for success.

Non-Discrimination Statement

It is the policy of Leander ISD not to discriminate on the basis of race, color, national origin, sex or handicap in its Career and Technology Education Programs, services, or activities. Leander ISD will take steps to assure that lack of English language skills will not be a barrier to admission and participation in all educational and vocational programs. Es norma de Leander ISD de no discriminar por motivos de raza, color, origen nacional, sexo o impedimento, en sus programas, servicios o actividades vocacionales. Leander ISD tomará las medidas necesarias para asegurar que la falta de habilidad en el uso de la lengua inglés no sea un obstáculo para la admisión o participación en todos los programas educativos y vocacionales.

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BUSINESS AND INDUSTRY

A student may earn a Business and Industry endorsement by completing foundation and general endorsement requirements. Endorsement course options for the Culinary Arts program of study are listed below.



4 CREDITS REQUIRED

Required Courses:

- Introduction to Culinary Arts
- Culinary Arts (CPHS, GHS)

Choose additional credits from the following:

- Advanced Culinary Arts (CPHS, GHS)
- Practicum in Culinary Arts (CPHS, GHS)
- Principles of Human Services or Principles of Business, Marketing and Finance
- Business Management
- Travel & Tourism Management (RHS)
- Advertising/Social Media Marketing
- Marketing
- Professional Communications or Entrepreneurship
- Career Preparation
- Project-Based Research

INDUSTRY-BASED CERTIFICATION OPPORTUNITIES

The ServSafe Food Handler course and exam meet the requirements set forth by the State of Texas. The State requires anyone who is involved in the preparation, storage, or service of food to obtain a Food Handler Card. This certification is a comprehensive solution that delivers consistent food safety training to employees. This ensures the same food safety principles are delivered each and every time.

ServSafe Manager is a food safety program providing high-quality food safety education and training for the restaurant and food service industry. Learn about food borne illness, how to prevent it and how to train employees in food sanitation. The ServSafe Manager exam measures the following content areas: implementing food safety standard operating procedures, ensuring employee hygiene and health, ensuring safe receipt, storage, transportation and disposal of food, ensuring safe preparation, display and service of food and ensuring compliance with regulatory requirements for facilities. There are various options for a teacher to become a certified proctor for the ServSafe Manager program. ServSafe training and certifications are offered at a certified testing location in each of the metropolitan areas of Dallas, Houston, San Antonio, or Austin at the local restaurant association. In addition, there are ServSafe classrooms at any AceMart Restaurant Supply as part of a partnership with AceMart, and ESC's may request training services from the Texas Restaurant Association.

NOTES:
