



## Academy Overview and Course Descriptions: Culinary Arts

### Hospitality and Tourism

Hospitality and Tourism is a one-credit course that serves as the prerequisite for all pathways included in the Hospitality and Tourism cluster. Major topics include introduction to hospitality and tourism, recreation, travel and tourism, lodging, restaurant and food and beverage services, safety and sanitation, customer relations, and quality services. The required school-based laboratory for the Hospitality and Tourism cluster is a commercial food service kitchen with a food-serving and dining area. School-based laboratory experiences are essential for students to develop skills in the hospitality and tourism industry.

### Culinary Arts I & II

Culinary Arts I & II are one-credit courses. The prerequisite for this course is Hospitality and Tourism.

Culinary Arts I introduces 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 preparation. Skills in mathematics, science, and communication are reinforced in this course. Culinary Arts II continues the process based instruction and training started in

Culinary Arts I. The required school-based laboratory for the Hospitality and Tourism cluster is a commercial food service kitchen with a food-serving and dining area. School-based laboratory experiences are essential for students to develop skills in the hospitality and tourism industry.



## Course Sequences

Grade	Culinary Arts	Hospitality and Tourism
10th	Hospitality and Tourism	Hospitality and Tourism
11th	Culinary I	Event Planning
12th	Culinary II	Entrepreneurship in FACS