


PROGRAM AREA:	Hospitality and Tourism
PATHWAY:	Culinary Arts
ENDORSEMENT:	Business and Industry
STUDENT OUTCOMES:	Students will earn a ServSafe Food Handler and ServSafe Manager certificate. They will participate in catering, restaurant, and quick-serve events.

COURSE SEQUENCE INFORMATION:

		HOSPITALITY AND TOURISM PROGRAM		
		Culinary Arts Pathway		
#	Course	Credit	Grade	Location
1	Culinary Arts <i>No Prerequisite</i>	2.0	10-11	RCTC
2	Advanced Culinary Arts (Advanced CTE Course) <i>Prerequisite: Culinary Arts</i>	2.0	11-12	RCTC
3	Practicum in Culinary Arts (Advanced CTE Course) <i>Prerequisite: Advanced Culinary Arts</i>	2.0	12	RCTC

GENERAL PROGRAM EXPERIENCES:	Coursework includes proper use of professional grade tools and equipment to perform advanced culinary skills (commercial food preparation, cuisine pairing, production and presentation skills). Knowledge of mathematical operations (measurements, fractions, weight) and reading comprehension skills (technical and training manuals, creating and converting recipes) increase as students progress through this pathway. Professional verbal and written communication skills are utilized as students participate in industry practices (customer interactions, communication with teachers and peers in fast-paced environments). Demonstration and adherence to safety requirements must be met before students can participate in lab experiences.
MINIMUM EXPECTATIONS:	<p>Complete 400 hours by June 30 of the first year in the program to be accepted into the second year of the program.</p> <p>Complete 800 clock hours by May 1 of the second year in the program.</p> <p>Hours are earned through classroom instructional time at a rate of 90 minutes per day and by working designated enterprise learning lab shifts outside of the normal school day.</p> <p>Pass ServSafe Food Handlers certificate; attempt ServSafe Manager certificate.</p>

SPECIALIZED LEARNING EXPERIENCES:	<p>Students spend approximately 50% of their year 1 instructional time in theory classes. The remaining 50% of their year 1 instructional time is spent in the kitchen lab.</p> <p>In year 2, students will spend 70% of their instructional time in the kitchen lab. The remaining 30% of their time will be in theory classes.</p> <p>Students are required to attend a summer training session before school starts to learn job roles for The Grill and The Counter at Reese.</p> <p>All students are required to complete assigned work times in The Grill at The Reese Center, The Counter, and catering events at The Reese Center to earn practical hours. Students will be assigned days and times; it is up to the student to follow procedures for changing hours. Attendance and job performance while working in The Grill at The Reese Center, The Counter, and catering events will impact the students' classroom grade.</p>
GRADING PROCEDURES:	<p>25% of the major grades will be derived from job performance while in The Grill at The Reese Center, The Counter, and/or catering events and making satisfactory progress toward the required hours.</p> <p>15% of the daily grades will be derived from the professionalism grade measured by meeting minimum uniform and equipment standards in class on a daily basis.</p> <p>15% of the daily grades will come from the CTE professional core competencies.</p>
INDUSTRY CERTIFICATION OPPORTUNITIES:	<p>ServSafe Food Handlers ServSafe Manager</p>
UNIFORM:	<p>Class – All CTE programs offered at Reese Center require district issued, industry and program specific uniforms be worn on a daily basis. 15% of the student daily grade will be based on adhering to these professionalism standards. Students have the option to purchase individually owned uniforms.</p> <p>The Grill at The Reese Center and The Counter – Class Uniform</p> <p>Catering Events – Black pants, white button up shirt, black no-slip shoes</p>
CTSO OPPORTUNITY:	<p>Skills USA</p>
SPECIALIZED TRANSPORTATION:	<p>Students are responsible for transportation to and from lab hours outside the normal school day.</p>