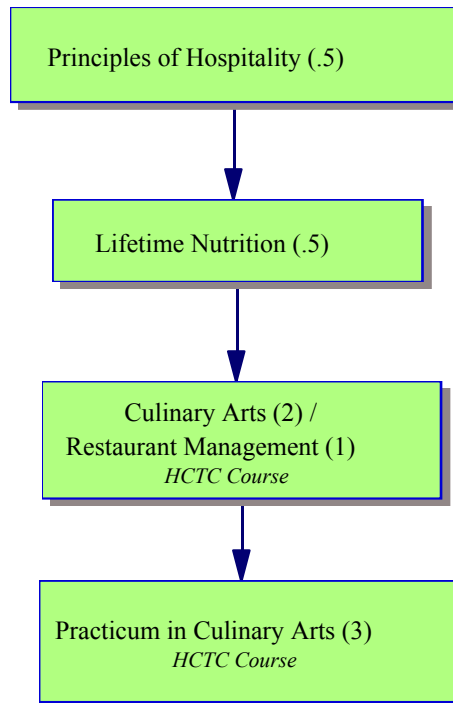




The Hospitality and Tourism industry encompasses the management, marketing, and operations of restaurants and other food services, lodging, attractions, recreation events and travel related services. Students following this pathway may choose to participate in FCCLA and Skills USA. Upon completion of the Hospitality pathway students may receive their OSHA and ServSafe certifications.

Suggested Four Year Plan

Grade	English/ Language Arts	Math	Science	Social Studies	Suggested Courses	Sample Occupations Relating to This Career Cluster	
					(* indicates graduation requirement)		
High School Plan	9	English I	Algebra I	Biology	World Geography	Principles of Hospitality Communication Applications* P.E or Equivalent* Foreign Language I*	<ul style="list-style-type: none"> • Baker • Caterer • Convention Services Manager • Event Planner • Executive Chef • Reservations Manager • Restaurant Owner/Manager • Tour and Travel Guide • Travel Agent
	10	English II	Geometry	Chemistry	World History	Lifetime Nutrition Foreign Language II* Fine Art*	
	11	English III	Algebra II or Math Models	Physics	U.S. History	Culinary Arts (HCTC) Restaurant Management (HCTC)	
	12	English IV	Algebra II (If Math Models in Grade 11) or Other State Approved Math Course	State Approved Science Course	U.S. Government and Economics	Practicum in Culinary Arts (HCTC)	Extracurricular Activities <ul style="list-style-type: none"> • FCCLA • Skills USA



HCTC courses will be available with the opening of the Hollenstein Career and Technology Center in August 2011

Career and Technical Education: Hospitality/Culinary Arts

Course Name	Credits	Grade Levels	Prerequisites
Lifetime Nutrition	.5	10-12	Principles of Hospitality <i>or</i> Personal Family Development
Principles of Hospitality	.5	9-12	None
MORE COMING SOON... 2011-2012			MORE COMING SOON... 2011-2012

Lifetime Nutrition

PEIMS: 13024500

Grade Placement: 10-12

Prerequisite: Personal Family Development *or*
Principles of Hospitality

Credit: .5

This course allows students to use principles of lifetime and nutrition to help them make informed choices that promote wellness as well as pursue careers related to hospitality.

Principles of Hospitality

PEIMS: 13022200

Grade Placement: 9-12

Prerequisite: None

Credit: .5

The hospitality industry encompasses restaurants and food beverage service. Students use knowledge and skills that meet industry standards to function effectively in various positions within this multifaceted industry.

The following courses will be available upon the opening of the HCTC in 2011-2012

Restaurant Management

PEIMS: 13022400

Grade Placement: 11-12

Prerequisite: Concurrent enrollment in Culinary Arts

Credit: 1

This course will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service and operations. The course will provide insight into the operation of a well-run restaurant. (must be taken with Culinary Arts)

Culinary Arts

PEIMS: 13022600

Grade Placement: 11-12

Prerequisite: Lifetime nutrition

Credit: 2

This course 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, a Texas culinary specialist certification or any other appropriate industry certification. (must be taken with restaurant management)

Practicum in Culinary Arts

PEIMS: 13022700

Grade Placement: 12

Prerequisite: Culinary Arts *and* Restaurant Management

Credit: 3

Practicum in Culinary Arts integrates academic and career and technical education; provides more interdisciplinary instruction; and supports strong partnerships among schools, businesses, and community institutions with the goal of preparing students with a variety of skills in a fast-changing workplace.