

839 Principles of Hospitality & Tourism – 8th

Credit: 1, applies toward high school credit

Prerequisite: None

Hospitality and Tourism is the world's largest industry and growing annually. This industry encompasses lodging, travel and tourism, recreation, amusements, attractions, resorts, restaurant and food/beverage services. The course also includes personal success, time management, leadership, communication skills, customer service and technology use. Grade points are earned toward high school GPA (Grade Point Average).

7715 Introduction to Culinary Arts

Credit: 1

Prerequisite: None

Introduction to Culinary Arts will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. The course will provide insight into the operation of a well-run restaurant. Introduction to Culinary Arts will provide insight to food production skills, various levels of industry management, and hospitality skills. This is an entry-level course for students interested in pursuing a career in the food service industry. This course is offered as a classroom and laboratory-based course.

7720C Culinary Arts

Credit: 2

Prerequisite: Lifetime Nutrition & Wellness and Money Matters or Professional Communications (2017-2018) or Introduction to Culinary Arts (2018-2019)

Learn the culinary skills and techniques associated with working on a luxury cruise ship or in a five diamond kitchen or hotel. This is a year-long course that provides opportunities for real business and career experiences that occur in a culinary environment. Gain experience with various food service concepts and styles of service. Knife skills, safety and sanitation, essential cooking techniques, menu planning, and how to use standardized recipes are some of the key concepts of this course. Come aboard and begin your voyage into one of the most challenging careers in the hospitality industry! This course can earn college credit based on Articulation agreements with Alvin Community College; Articulation agreements are subject to change.

7730C Advanced Culinary Arts

Credit: 2

Prerequisite: Culinary Arts; Student must complete an interest form for enrollment and attend a meeting with instructor. Students in this course will participate in work-based learning training station (unpaid) and must be a minimum age of 16.

Want to work your way to becoming a Top Chef? If so, this Practicum class is your road map to getting there. Continue safety and sanitization concepts learned in Culinary Arts. Advanced Culinary Arts will provide opportunities for real business and career experiences. Let your creativity shine as you develop menus, test recipes, practice cost control and customer service. Certification in ServSafe is expected of all students. This course can earn college credit based on Articulation agreements with Art Institute of Houston and the Culinary Institute Le Norte; Articulation agreements are subject to change.

7735CW Practicum in Culinary Arts

Credit: 2

Prerequisite: Advanced Culinary Arts; Student must complete an interest form for enrollment and attend a meeting with instructor. Students will participate in a teacher-approved training station (paid or unpaid) for continuation in this course, must be a minimum age of 16 and hold a valid work documentation to enroll in a paid practicum experience. Transportation to and from an optional offsite internship is the responsibility of the student.

If you are certain that becoming a certified chef, restaurant owner, or operator is in your future, then Practicum in Culinary Arts will definitely put you on the right path. Gain experience managing an on-site café or catering service or working in an off-site culinary training station. In this year-long course you will continue to learn culinary skills, gain additional management experience, study global cuisines, participate in culinary competitions, and create a professional career portfolio. Training station evaluation will count as 30% of the student's grade. This course can earn college credit based on Articulation agreements with Art Institute of Houston and the Culinary Institute Le Norte; Articulation agreements are subject to change.

7735EW Practicum in Culinary Arts – Extended

Credit: 1

Must be taken concurrently with Practicum in Culinary Arts

7740 Food Science

Credit: 1

Prerequisite: Biology and Chemistry

How do we know if our food is safe? This course will use scientific methods to analyze the role of acids and bases in food science, apply the principles of food safety, study the chemical properties of food, and learn the purposes of additives and leavening agents in food. Also understand how food provides energy and how digestion and metabolism affect our bodies. This course is a Career and Technical Education funded course, and requires 40% laboratory and fieldwork requirements.