



Hospitality & Tourism encompasses the management, marketing and operations of restaurants and other foodservices, lodging, attractions, recreation events, and travel related services.

Possible Careers:

Restaurant Management

Chef

Food Service

Event Planning

Public Services Endorsement with Human Services and Hospitality Cluster Courses:

Principles of Hospitality

Lifetime Nutrition & Wellness--May be offered alternate years

Culinary Arts

Practicum in Culinary Arts

Business Information Management I and Professional Communications can be used with each cluster for a coherent sequence of courses.



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CULINARY ARTS



Equal access to Career & Technical programs and activities is assured students in the Crandall Independent School District without regard to race, color, national origin, gender, or disability.



WHAT COURSE SHOULD I TAKE?

PRINCIPLES OF Hospitality

1 Credit Grades 9 – 12

Prerequisites: None

This laboratory course will enable students to investigate careers in the hospitality career cluster. Each student is expected to complete the knowledge and skills essential for success in high-skill, or high-demand human services careers.

LIFETIME NUTRITION & WELLNESS

½ Credit Grades 10-12

Prerequisites: None

This course focuses on the principles of food science, technology, and nutrition as they affect growth, development, health, and wellness. These principles will enable students to make wise choices, promote good health, and pursue careers related to food science, technology.

CULINARY ARTS

½ Credit Grades 10-12

Prerequisites: Principles of Human Services and Lifetime Nutrition and Wellness

Culinary Arts 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. This course may be offered as a laboratory-based or internship course. Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations.

PRACTICUM IN CULINARY ARTS

2 - 3 Credit Grades 11-12

Prerequisites: Principles of Human Services, Lifetime Nutrition and Wellness and Culinary Arts

This course is a unique practicum that provides occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. 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.

STUDENT ORGANIZATION:

Family, Career and Community Leaders of America is a nonprofit national career and technical student organization for young men and women in Family and Consumer Sciences education in public and private school through grade 12. Everyone is part of a family, and FCCLA is the only national Career and Technical Student Organization with the family as its central focus. Since 1945, FCCLA members have been making a difference in their families, careers, and communities by addressing important personal, work, and societal issues through Family and Consumer Sciences education. Today 200,000 members in more than 5,500 chapters are active in a network of associations in 50 states, including the Virgin Islands and Puerto Rico. Chapter projects focus on a variety of youth concerns, including teen pregnancy, parenting, family relationships, substance abuse, peer pressure, environment, nutrition and fitness, teen violence, and career exploration. Involvement in FCCLA offers members the opportunity to expand their leadership potential and develop skills for life -- planning, goal setting, problem solving, decision making, and interpersonal communication -- necessary in the home and workplace.