

Business and Industry Endorsement Hospitality and Tourism Career Cluster

Hospitality and Tourism is one of the fastest growing career fields in America due to more and more cities taking advantage of the opportunities for attracting tourist dollars. Real estate developers, corporations, and urban planners are all working to seek available monies from tourism. These efforts create jobs for thousands of people. Business professionals working away from home account for the majority of rented lodging rooms at many hotels across the country. Hotels and services that cater to traveler's needs are a thriving industry accounting for many of today's jobs. The Hospitality and Tourism career cluster provides training in the related fields, with specific job-related preparation for employment. Students learn the basics of the tourism industry and the culinary industry and are provided the opportunity to practice these skills in a pre-employment laboratory situation.

Possible careers in Hospitality and Tourism include: Executive Chef, Sous Chef, Reservation Agent, Flight Attendant, Convention Services, Travel Agent, Concierge, Server, Cook/Short Order Cook, Tour Guide, Hotel Manager, Food Service Worker, Maître 'D, Baker, and Food/Beverage manager.

Culinary Arts Program of Study – Due to limited seats a rubric applies to this program.

Course Name	Course Code	Credits	Grade Levels	Rockwall ISD Recommended Preparation (courses in bold are state required prerequisites)
Introduction to Culinary Arts	HOT009	1	9-10	None
Culinary Arts	HOT002	2	10-11	Introduction to Culinary Arts , rubric applies
Advanced Culinary Arts	HOT007	2	11-12	Culinary Arts , rubric applies
Practicum in Culinary Arts	HOT003	2	12	Advanced Culinary Arts , rubric applies

INTRODUCTION TO CULINARY ARTS

HOT009

Grade Placement: 9-10

Required Prerequisite: None

Recommended Prerequisite: None

Credit: 1

Certification: None

Introduction to Culinary Arts creates a foundational set of skills, working from the ground up. The course will provide insight into industry standard operations, food production skills, safety and sanitation, and hospitality skills. Students develop a firm understanding of how to work in a team setting and develop problem solving skills. This course is 60% theory and 40% food preparation. Students will be provided a rubric in order to advance to the next culinary arts course, due to limited seating. A lab fee of \$65 is required for this course to assist in covering the cost of materials and supplies. Students are also required to purchase an apron and a chef hat with an estimated cost of \$27.

CULINARY ARTS

HOT002

Grade Placement: 10-11

Required Prerequisite: Introduction to Culinary Arts, rubric applies

Recommended Prerequisite: None

Credit: 2

Certification: SERVSafe Manager

This is a laboratory-based course that includes the fundamentals and principles of the art of food preparation, management and production skills in commercial kitchens, and various culinary techniques. The first 9-weeks are theory-based instruction. Students must pass a national sanitation certification exam in order to continue to the laboratory environment. The knowledge and skills required for careers in the restaurant, food, and beverage industry are practiced as food is prepared for the campus-based restaurant. Students are required to participate in one Crave Cafe dinner for a grade. Students will be provided a rubric in order to advance to the next Culinary Arts course, due to limited seating. A lab fee of \$85 is required for this course to assist in covering the cost of materials and supplies. Students are also required to purchase an apron, a chef hat, and a chef coat with an estimated cost of \$75. Previously purchased chef hat and apron from Introduction to Culinary Arts can be used as well.

ADVANCED CULINARY ARTS

HOT007

Grade Placement: 11-12

Required Prerequisite: Culinary Arts, rubric applies

Recommended Prerequisite: None

Credit: 2

Certification: None

This course is designed to extend content and enhance skills introduced in the Culinary Arts course by in-depth instruction of industry-driven standards to prepare students for success in higher education, certifications and/or immediate employment. Laboratory activities involve food production for the campus-based restaurant and special events. Students are required to participate in ten Crave Cafe dinners for a grade. Students will be provided a rubric in order to advance to the next culinary arts course, due to limited seating. A lab fee of \$100 is required for this course to assist in covering the cost of materials and supplies. Students are also required to purchase an apron, a chef hat, and a chef coat with an estimated cost of \$75. Previously purchased chef coat, hat, and apron from Culinary Arts can be used as well.