



HOSPITALITY, TOURISM & RECREATION SECTOR

Culinary Arts Pathway (201)

Offered at El Modena High School

Vocational Education Level	Course Name	Course Number	Articulations	Voc. Ed Level Label
01	Career Focus Hospitality	O919		Introductory
02	Culinary Arts	O631	SAC, OCC	Concentrator
02	Principles of Baking	O637		Concentrator
02	Specialty Foods	O636		Concentrator
03	Event Catering	O613		Capstone
03	Professional Internship	O745		Capstone

CAREER FOCUS HOSPITALITY

O919

This course provides students with an overview of the diverse career opportunities in culinary, lodging, travel, tourism, and recreation. Students will learn the requirements and opportunities for post-secondary study and develop a personal educational preparation and career plan. Topics include hospitality development and trends; foodservice operations and management; the hotel and lodging industry; the diverse segments of travel and tourism; and careers in leisure, recreation and entertainment. The course also covers aspects of hospitality management, such as business structures and operations; human resources; accounting practices; legal and safety issues; and marketing, sales, and service.

CULINARY ARTS

O631

This is the foundation course for the Culinary Arts pathway. Students will learn about the Food Service and Hospitality Industry and explore a variety of careers while learning and developing basic nutritional and food preparation skills.

PRINCIPLES OF BAKING

O637

This is an elective course in the Culinary Arts Pathway. Students will be introduced to basic baking skills, principles and techniques. They will also learn safe food handling practices, and obtain skills in culinary science and math. This course will focus on the preparation of breads, pastries, sauces, pies, cookies, and cakes as well as decoration and presentation.

SPECIALTY FOODS

O636

This is an elective course in the Culinary Arts Pathway. Specialty Foods introduces the student to the contributions that various ethnic groups have made to American and International cookery. The culinary student will become familiar with the geography, food history, customs, common ingredients and preparation techniques of regions in the United States as well as from countries all over the world. The student will develop skills in kitchen organization, teamwork and equipment use. The core content standards and concepts of safe food handling and culinary science and math will also be taught and practiced.

EVENT CATERING

O613

This course provides students with an introduction into the Food Service and Hospitality Industry. Instruction includes industry regulations and safe food handling along with the basics of food preparation and service. Students will learn the basic elements of private catering and event planning.

PROFESSIONAL INTERNSHIP

O745

This practicum and internship course allows the students to apply academic and career readiness skills in a workplace environment. Instruction will combine standards-based classroom instruction with extended on-site industry experience. Students

will learn all aspects of Professionalism, and apply 21st Century Skills of Communication, Collaboration, Critical Thinking, Creativity and Problem Solving in a real world setting. Interested students can prepare to take the WorkKeys National Career Readiness Certificate.



Canyon High School Pathways

<http://www.canyonhighschool.org/academics/CTE>

El Modena High School Pathways

http://www.elmodenahs.org/apps/pages/index.jsp?uREC_ID=382265&type=d&pREC_ID=879439

Orange High School Pathways

<http://www.orangeusd.org/ohs/docs/pathwaysflyer.pdf>

Villa Park High School Pathways

http://www.villaparkhigh.org/apps/pages/index.jsp?uREC_ID=419726&type=d&pREC_ID=917448

