PROGRAM OF STUDY. **CULINARY ARTS** HOSPITALITY & TOURISM



CAREER & TECHNICAL STUDENT ORGANIZATIONS:

SKILLSUSA

INTRODUCTION TO CULINARY **ARTS**



INSTRUCTIONAL **MATERIALS**

Introduction to Culinary Arts

TEKS-REQUIRED LAB TIME?

Y/N

ONLINE INSTRUCTIONAL MATERIALS

- Edgenuity
- iCEV

CERTIFICATIONS

GRADE

CULINARY ARTS



INSTRUCTIONAL **MATERIALS**

Culinary Essentials (M-H) (2 TE - 60 SE)

TEKS-REQUIRED LAB TIME?

Y/N

ONLINE INSTRUCTIONAL **MATERIALS**

- Edgenuitu
- iCEV

CERTIFICATIONS

- ServSafe Food Handlers Certificate (Chromebook required)
 Certified Fundamentals Cook (CFC)

GRADE

ADVANCED CULINARY ARTS/FOOD SCIENCE



INSTRUCTIONAL MATERIALS

- Advanced Culinary Text: The Culinary Professional
- ProStart
- Food Science Text: Glencoe Food Nutrition & Wellness (M-H) 30SE-2TÈ

TEKS-REQUIRED LAB TIME?

Y/N

ONLINE INSTRUCTIONAL **MATERIALS**

- Edgenuitu
- iCEV

CERTIFICATIONS

Certified Fundamentals Pastry Cook (CFPC)

12 TH GRADE

PRACTICUM IN CULINARY ARTS



INSTRUCTIONAL **MATERIALS**

- The Culinary Professional
- ProStart
- ServSafe Manager

TEKS-REQUIRED LAB TIME?

Y/N

ONLINE INSTRUCTIONAL MATERIALS

CERTIFICATIONS

ServSafe Food Handlers Manager Certificate (Chromebook