

2023 - 2024 Taylor High School
Course Selection Guide

Hospitality and Tourism

Culinary Arts

Sequence	Year 1	Year 2	Year 3	Year 4	Industry Based Certifications
Culinary Arts	Introduction to Culinary Arts 1 Credit 13022550	Culinary Arts 1 Credit 13022600	Advanced Culinary Arts 1 Credit 13022650 AND	Practicum in Culinary Arts 2 Credits 13022700	*ServSafe Manager *Culinary Meat Selection & Cookery Certification
			Food Science COUNTS AS ADV. SCI 1 Credit 13023000	OPTIONAL: Career Preparation I 3 Credits 12701300	
Culinary Arts (DUAL CREDIT w/ TSTC)	Introduction to Culinary Arts 1 Credit 13022550	Sanitation & Safety 1 Credit DUAL CREDIT - TSTC 13022600 AND	Food Production & Planning 1 Credit DUAL CREDIT - TSTC 13022650 AND	Practicum in Culinary Arts 2 Credits 13022700	*ServSafe Manager *Culinary Meat Selection & Cookery Certification
		Food Service Equip & Planning 1 Credit DUAL CREDIT - TSTC 13022600 AND	Nutrition for the Food Service Professional 1 Credit DUAL CREDIT - TSTC 13023000	OPTIONAL: Career Preparation I 3 Credits 12701300	

848R	Introduction to Culinary Arts			INCULART	CTE
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9-12	Program of Study: Culinary Arts	13022550	Length of Course: Year	Credit: 1	GPA Level 1
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Prerequisite(s): None	Fee Required: No
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Description: 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 into 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.

841R	Culinary Arts			CULARTS	CTE
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10 - 12	Program of Study: Culinary Arts	13022600	Length of Course: Year	Credit: 2	GPA Level 1
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Recommended Prerequisites: Introduction to Culinary Arts.	Fee Required: No
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Description: 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 or other appropriate industry certifications. This course is offered as a laboratory-based course.

843R	Advanced Culinary Arts			ADCULART	CTE
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10 - 12	Program of Study: Culinary Arts	13022650	Length of Course: Year	Credit: 2	GPA Level 1
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Prerequisite: Culinary Arts.	Fee Required: No
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Description: Advanced Culinary Arts will extend content and enhance skills introduced in Culinary Arts by in-depth instruction of industry-driven standards to prepare students for success in higher education, certifications, and/or immediate employment.

846R	Practicum in Culinary Arts			PRACCUL1	CTE
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11 - 12	Program of Study: Culinary Arts	13022700	Length of Course: Year	Credit: 2	GPA Level 1
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Prerequisites: Culinary Arts	Fee Required: No
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Description: Practicum in Culinary Arts 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

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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 culinary art-based workplace.

Taylor ISD offers career and technical education programs in Health Science, Child Development, Transportation, Foods & Nutrition, Culinary, Agriculture/Mechanics, Cooperative Education, Business Information, Commercial Photography, Audio Visual and Criminal Justice. Admission to these programs is open to all students, but some courses may require a prerequisite course. It is the policy of Taylor ISD not to discriminate on the basis of race, color, national origin, sex or handicap in its vocational programs, services or activities as required by Title VI of the Civil Rights Act of 1964, as amended; Title IX of the Education Amendments of 1972; and Section 504 of the Rehabilitation Act of 1973, as amended. It is the policy of Taylor ISD not to discriminate on the basis of race, color, national origin, sex, handicap, or age in its employment practices as required by Title VI of the Civil Rights Act of 1964, as amended; Title IX of the Education Amendments of 1972; the Age Discrimination Act of 1975, as amended; and Section 504 of the Rehabilitation Act of 1973, as amended. Taylor ISD will take steps to assure that lack of English language skills will not be a barrier to admission and participation in all educational and vocational programs. For information about your rights or grievance procedures, contact the Title IX Coordinator, Clarissa Rodriguezl, and/or the Section 504 Coordinator, Jodi Witt, at 3101 N. Main, Ste 104, Taylor, TX 76574, 512-365-1391.