

Culinary Arts Pathway



BUSINESS & INDUSTRY ENDORSEMENT



PRINCIPLES OF HUMAN SERVICES

KISD #: 933118 **PEIMS:** 13024200
Grades: 7-10 **1.0 Credit**
Prerequisite: None

Students will gain knowledge and skills related to personal human development. Instruction enables students to investigate careers in the human services career cluster, including early childhood development, family and community, mental health, and personal care services. Content includes decision-making, positive relationships, child development, nutrition and food production, finance, and personal grooming as it relates to personal and professional settings.

Required Fee/Materials: Yes

PRINCIPLES OF HOSPITALITY SERVICES

KISD #: 935118 **PEIMS:** 1302200
Grades: 9-10 **1.0 Credit**
Prerequisite: None

Students will investigate careers in the hospitality cluster including, travel and tourism, recreation, amusement, attractions, resorts, restaurants, and food beverage services. Students will also gain an understanding of the restaurant industry, including sanitation and safety, and food service practices.

CULINARY ARTS

KISD #: 935018 **PEIMS:** 13022600
Grades: 10-11 **2.0 Credits**
Prerequisite: None

Students will learn the fundamentals and principles of the art of cooking and the science of baking. Emphasis is placed on safety, management, production skills and techniques in a professional kitchen setting. Students can pursue a national sanitation certification, ServSafe Certification, or any other appropriate food industry certification. This course will be offered as a laboratory-based course. Students are encouraged to participate in extended learning experiences.

Required Fee/Materials: Yes
Hybrid: Yes
Industry Certification: ServSafe Food Handler
Transportation Needed: Yes
Note: Offered at Klein, Klein Forest and Klein Cain High Schools

ADVANCED CULINARY ARTS

KISD #: 936418 **PEIMS:** 13022650
Grades: 11-12 **2.0 Credits**
Prerequisite: Culinary Arts

Student will participate in a continuation of the course, Culinary Arts, to expand skills and learn management and leadership practices of the culinary industry. Students are taught employability skills, which include job-specific skills, job interview techniques, communication skills, financial and budget activities, human relations, and portfolio development.

Required Fee/Materials: Yes
Advanced Grade Points: Yes
Hybrid: Yes
Transportation Needed: Yes
Industry Certification: ServSafe Manager
Note: Offered at Klein High School, Klein Forest High School and Klein Cain High School

PRACTICUM IN CULINARY ARTS

KISD #: 935218 **PEIMS:** 13022700
Grades: 12 **2.0 Credits**
Prerequisite: Advanced Culinary Arts

Students will participate in a practicum learning experience that combines classroom instruction and actual business and industry career experiences. Students are taught employability skills, including job-specific skills applicable to their training plan, job interview techniques, communication skills, financial and budget activities, human relations, and portfolio development.

Required Fee/Materials: Yes
Advanced Grade Points: Yes
Hybrid: Yes
Transportation Needed: Yes
Note: Offered at Klein High School, Klein Forest High School and Klein Cain High School