



Hospitality & Tourism

Culinary Arts

TSDS PEIMS Code: 13022600 (CULARTS)

Grade Placement: 10–12

Credit: 2

Prerequisite: None.

Recommended Prerequisites: Principles of Hospitality and Tourism and Introduction to Culinary Arts.

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.

Advanced Culinary Arts

TSDS PEIMS Code: 13022650 (ADCULART)

Grade Placement: 10–12

Credit: 2

Prerequisite: Culinary Arts.

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.

Practicum in Culinary Arts

TSDS PEIMS Code: 13022700 (First Time Taken) (PRACCUL1)

13022710 (Second Time Taken) (PRACCUL2)

Grade Placement: 11–12

Credit: 2

Prerequisite: Culinary Arts.

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 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.