



WHAT'S ON THE

MENU

Executive Chef/Teacher:
Chef Beau
beau.myers@elmoreco.com

Food Service and
Hospitality Business
Practices

Safety, Health and
Environment

Menus

Food Preparation

Food Presentation

Banquet and Catering
Service

**HOSPITALITY AND
RESTAURANT AND FOOD
BEVERAGES PATHWAY**

**RESTAURANT AND FOOD
BEVERAGES SERVICES**

COURSE DESCRIPTION



Culinary Arts I is a one-credit course. The prerequisite for this course is Hospitality and Tourism.

Culinary Arts I introduces students to basic food production, management, and service in both, front and back of the house. Emphasis is placed on sanitation, safety, and basic food preparation. Skills in mathematics, science and communication are reinforced in this course.

The required school-based laboratory for the Hospitality and Tourism cluster is a commercial food services kitchen with a food-serving and dining area. School-based laboratory experiences are essential for students to develop skills in the hospitality and tourism industry.

Career and technical student organizations are integral, co-curricular components of each career and technical education course. These organizations serve as a means to enhance classroom instruction while helping students develop leadership abilities, expand workplace-readiness skills, and broaden opportunities for personal and professional growth.



COURSE DESCRIPTION



Fees

\$35

A required course fee should be paid in full upon entering the class. Fees are due by September 3rd. Fee is for laboratory experiences.

Competitions

Students will have the chance to participate in the ProStart State competition, Beef Cook-Off Competition and FCCLA STAR Events.

Credentialing

Students will have an opportunity to be certified in ServSafe and ProStart.

All students have the opportunity to participate in FCCLA organizations.

Text Book

Foundations of Restaurant Management and Culinary Arts Level 1.

Textbook will be available for classroom use as well as checkout if needed.

SUPPLIES

3-ring binder

with clear plastic cover

Loose Leaf Notebook Paper

College Ruled

Ink Pens

Blue or Black

Pencils

Index Cards

Optional



GRADING/ASSESSMENT

- **A**
100-90%
- **B**
89-80%
- **C**
79-70%
- **D**
69-60%
- **F**
59-0%

