

# Culinary Arts

## Curriculum Plan 2022-2023

**Area of Concentration:** L0

**CTSO:** Skills USA

### Program Courses

EMIS Course Code	Course Name	Grade	Is this course a CTAG?
330000	Hospitality Fundamentals	10	Yes
330120	Restaurant Management	11	Yes
330100	Fundamentals of Food Production	11	Yes
330105	Contemporary Cuisine	12	No
330130	Hospitality Capstone	12	No

### Industry Credentials/Certifications

Industry Credentials Offered	ODE Points Available	Completed during Grade
ProStart Certificate of Achievement	9	11, 12
ServSafe – National Restaurant Association Manager’s Certification	3	12
ServSafe – Person in Charge	2	
ServSafe – Allergens	1	10
ServSafe – Food Handler	1	10
ServSafe – Workplace	1	11

### College Credit Opportunities

Course Name	College	Credit Hours	Completed during Grade
CTCF002 Introduction to Hospitality and Tourism	CTAG	2	10
CTCF009 Food Principles and Purchasing	CTAG	3	11
CTCF005 Basic Food Production	CTAG	4	11
CTCF001 Sanitation and Safety	CTAG	2	12

### Work-Based Learning Opportunities

Ponitz Café management and operation	CTSO Competitions
On the job placement opportunities	

### Tasks

<ul style="list-style-type: none"> <li>• Clean food preparation areas, facilities, or equipment.</li> <li>• Clean tableware.</li> <li>• Operate cash registers.</li> <li>• Process customer bills or payments.</li> <li>• Store supplies or goods in kitchens or storage areas.</li> <li>• Arrange food for serving.</li> <li>• Package food or supplies.</li> <li>• Cook foods.</li> <li>• Assess equipment functioning.</li> <li>• Record operational or production data.</li> <li>• Serve food or beverages.</li> <li>• Prepare foods for cooking or serving.</li> <li>• Stock serving stations or dining areas with food or supplies.</li> <li>• Distribute resources to patrons or employees.</li> <li>• Move equipment, supplies or food to required locations.</li> <li>• Clean food service areas.</li> <li>• Cut cooked or raw foods.</li> <li>• Remove trash.</li> <li>• Measure ingredients.</li> </ul>
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- Report information to managers or other personnel.
- Assist chefs or caterers with food or drink preparation.
- Present food or beverage information or menus to customers.
- Prepare hot or cold beverages.
- Mix ingredients.

## Culinary Arts Program of Study

**Aligned with Sinclair – Hospitality Management & Tourism/ Culinary Arts  
CAO.S.AAS**

<b>Secondary</b>	9	English 9	Algebra I or Geometry	Physical Science	World History	PE/PE	Health/ Career Exploration	Elective
	10	English 10	Geometry or Algebra II	Biology	U.S. History	Elective	<b>Hospitality Fundamentals 330000</b>	
	11	English 11	Algebra II or Pre-Calculus	Chemistry or Environmental Science	American Government	Elective	<b>Restaurant Management 330120</b>	<b>Fundamentals of Food Production 330100</b>
	12	English 12	Adv Math	Elective	Elective	Elective	Contemporary Cuisine 330105	Hospitality Capstone 330130

<b>Post-Secondary</b>	Fall Year 1	HMT 1101 Basic Culinary Skills	HMT 1105 Intro to Hospitality & Tourism Industry	HMT 1107 Sanitation & Safety	ENG 1101 English Composition I	MAT 1125 Culinary/Baking Math	HMT 2201 Food Svc Equip Design & Maintenance
	Spring Year 1	HMT 1110 Menu Planning & Table Svc Pract	HMT 1112 Food Principles & Preparation	HMT 1125 Beverage Management	HMT 1129 Restaurant Desserts	HMT 2207 Butchery & Fish Mgmt	ACC 1100 Small Business Accounting
	Summer Year 1	SOC 1145 Intro Cultural Anthro		COM 2206 Interpersonal Comm		BIS1120 Intro to Software Apps	
	Fall Year 2	HMT 2206 Garde Manger	HMT 2215 Hospitality Cost Controls	HMT 2225 Hospitality Supervision	HMT 2226 Hosp Purchasing & Negotiations	DIT 1108 Nutrition for the Culinary Professional	
	Spring Year 2	HMT 2209 Advanced Culinary Skills	HMT 2227 Hospitality Marketing	HMT 2230 Risk & Prevention Mgt	HMT 2292 Culinary Art Optn CO- OP	ART 1110 Art Appreciation	

<b>Key</b>	Required Course	Recommended Elective Courses	High School Career-Technical Courses <b>Bold =College Credit Opportunity</b>
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