

# 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

- Clean food preparation areas, facilities, or equipment.
- Clean tableware.
- Operate cash registers.
- Process customer bills or payments.
- Store supplies or goods in kitchens or storage areas.
- Arrange food for serving.
- Package food or supplies.
- Cook foods.
- Assess equipment functioning.
- Record operational or production data.
- Serve food or beverages.
- Prepare foods for cooking or serving.
- Stock serving stations or dining areas with food or supplies.
- Distribute resources to patrons or employees.
- Move equipment, supplies or food to required locations.
- Clean food service areas.
- Cut cooked or raw foods.
- Remove trash.
- Measure ingredients.
- 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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*Dayton Public Schools does not discriminate on the basis of race, color, national origin, sex, disability, or age for participation in any program or activity. Lack of English language proficiency will not be a barrier to admission and participation in career-technical education programs.*