

**81915 Advanced Culinary Arts (DC) ^D****2 credits****Gr: 11-12****Prerequisite:** Culinary Arts

Description: Advanced Culinary Arts will extend content and enhance skills introduced in Culinary Arts by in-depth instruction of industry-driven standards in order to prepare students for success in higher education, certifications, and/or immediate employment. Students must complete interest form. Course requirements to be met. Dual Credit application with DCCCD

81905 Culinary Arts (DC) ^D**2 credits****Gr: 10-12****Prerequisite:** Introduction to Culinary Arts or Principles of Hospitality and Tourism

Description: Culinary Arts begin 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. Instruction in this course is offered as laboratory-based. Students must complete interest form. Course requirements to be met. Dual Credit application with DCCCD

81450 Food Science (R)**1 credit****Gr: 11-12**

Prerequisite: Three units of science, including chemistry and biology. R. Prerequisite: Principles of Hospitality and Tourism or any Business and Industry Endorsement Principles course

Description: In this course students conduct laboratory and field investigations, use scientific methods during investigations, and make informed decisions using critical thinking and scientific problem solving. Food Science is the study of the nature of foods, the causes of deterioration, the principles underlying food processing, and the improvement of foods for the consuming public. Students must meet the 40% laboratory and fieldwork requirement. This course satisfies a high school science graduation requirement

81940 Hospitality Services (R)**2 credits****Gr: 11-12****R. Prerequisite:** Principles of Hospitality and Tourism or any Business and Industry Principles course, Travel & Tourism Management

Description: Hospitality Services provides students with the academic and technical preparation to pursue high-demand and high-skill careers in hospitality related industries. The knowledge and skills are acquired within a sequential, standards based program that integrates hands on and project based instruction. Hospitality Services course are designed to prepare students for nationally recognized industry certifications, postsecondary education, and entry-level careers. Hospitality Services is designed so that performance standards meet employer expectations, enhancing the employability of students. Instruction may be delivered through laboratory training, internships, mentoring, or job shadowing. . Students complete an interest form. Course requirements to be met.

81120 Introduction to Culinary Arts (R)**1 credits****Gr: 9-12****R. Prerequisite:** Principles of Hospitality & Tourism or any Business and Industry Endorsement Principles course

Description: Introduction to Culinary Arts will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. The course will provide insight into the operation of a well-run restaurant. Introduction to Culinary Arts will provide insight into food production skills, various levels of industry management, and hospitality skills. This is an entry level course for students interested in pursuing a career in the food service industry. This course is offered as a classroom and laboratory-based course.

81925 Practicum in Culinary Arts (DC) ^D**2 credits****Gr: 11-12****Prerequisite:** Advanced Culinary Arts

Description: This course provides occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. The course 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 workplace.

NOTE: All courses may not be offered on every campus.
2019-2020 Course Guide

Garland Independent School District in support of school districts and Career and Technical Education Programs, does not discriminate on the basis of sex, disability, race, color, age or national origin in its educational programs, activities, or employment as required by Title IX, Section 504 and Title VI.

**81923 Practicum in Culinary Arts/Extended Practicum (R)****3 credits****Gr: 11-12****GRCTC****Prerequisite:** Advanced Culinary Arts

Description: This extended course is paired with Practicum in Culinary Arts. This course provides occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. The course 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 workplace.

81950 Practicum in Hospitality Services (R)**2 credits****Gr: 11-12****GRCTC****R. Prerequisite:** Hospitality Services

Description: A unique practicum experience provides opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. Practicum in Hospitality Services 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 workplace. 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. . Students must complete interest form. Course requirements to be met

81953 Practicum in Hospitality Services/Extended Practicum (R)**3 credits****Gr: 11-12****GRCTC****R. Prerequisite:** Hospitality Services

Description: This extended course is paired with Practicum in Hospitality Services. A unique practicum experience provides opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. Practicum in Hospitality Services 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 workplace. 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. . Students must complete interest form. Course requirements to be met

81100 Principles of Hospitality and Tourism (R)**1 credit****Gr: 8-12****Prerequisite:** None

Description: This course introduces students to an industry that encompasses lodging, travel and tourism, recreation, amusements, attractions, and food/beverage operations. Students learn knowledge and skills focusing on communication, time management, and customer service that meet industry standards. Students will explore the history of the hospitality and tourism industry and examine characteristics needed for success in that industry.

81230 Travel and Tourism Management (R)**1 credit****Gr: 9-12****R. Prerequisite:** Principles of Hospitality & Tourism or any Business and Industry Endorsement Principles course

Description: Travel and Tourism Management incorporates management principles and procedures of the travel and tourism industry as well as destination geography, airlines, international travel, cruising, travel by rail, lodging, recreation, amusements, attractions, and resorts. Employment qualifications and opportunities are also included in this course.

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