

# CTE - CIP Detail Report

Cluster: Hospitality and Tourism

CIP: 12.0500 - Cooking and Related Culinary Arts, General. (Non Traditional - Female)

Status: Open Start Year: 2011 End Year: Min Carnegie Units: 2.00

## Group 1

Minimum Course Selection: School: 1 ACC: 0 Regional: 0

State Course ID	State Course Title	Max Carnegie Units	Start SY	End SY
16054A001	Nutrition and Culinary Arts I	1.00	2011	
16054A002	Nutrition and Culinary Arts II	1.00	2011	

## Group 2

Minimum Course Selection: School: 0 ACC: 1 Regional: 1

State Course ID	State Course Title	Max Carnegie Units	Start SY	End SY
16052A001	Culinary Occupations I	3.00	2011	
16055A001	Culinary Occupations II	3.00	2011	

## Group 3

Minimum Course Selection: School: 0 ACC: 0 Regional: 0

State Course ID	State Course Title	Max Carnegie Units	Start SY	End SY
16054A003	Nutrition and Wellness Occupations	3.00	2011	
22153A001	Cooperative Education	3.00	2011	
22153A002	FCS Cooperative Education	3.00	2011	
22201A001	Introduction to Family and Consumer Sciences Careers	1.00	2011	
22203A001	Food Science	1.00	2011	

# CTE - CIP Detail Report

## Cluster: Hospitality and Tourism

### Course Descriptions

#### **CIP: 12.0500 - Cooking and Related Culinary Arts, General. (Non Traditional - Female)**

**State Course ID:** 16054A001      **Course Title:** Nutrition and Culinary Arts I

This course includes classroom and laboratory experiences needed to develop a knowledge and understanding of culinary principles and nutrition for people of all ages. Course content encompasses: food service and preparation management using the decision-making process; meeting basic needs by applying nutrition concepts; meeting health, safety, and sanitation requirements; maximizing resources when planning/preparing/preserving/serving food; applying hospitality skills; analyzing nutritional needs in relation to change; and careers in nutrition and culinary arts, including entrepreneurship investigation.

**State Course ID:** 16054A002      **Course Title:** Nutrition and Culinary Arts II

Nutrition and Culinary Arts II provides principles of application into the hospitality industry, including nutrition, culinary, and entrepreneurial opportunities. Course content includes the following: selection, purchase, preparation, and conservation of food, dietary needs and trends, regional & international cuisine, safety and sanitation, and careers in food service industries. All of these concepts can be interpreted through laboratory experiences.

**State Course ID:** 16052A001      **Course Title:** Culinary Occupations I

This course provides terminology, culinary math, and practical experiences needed for the development of culinary competencies and workplace skills. Safety and sanitation instruction and classroom application will prepare students for an industry recognized sanitation exam. Classroom experiences will develop skills to work in the front of the house, back of the house, and work stations. Additional content may include: event planning, customer service and relations, food service styles, baking and pastry arts, hors d'oeuvres, and breakfast cookery. Students will be provided opportunity training experiences on commercial equipment.

**State Course ID:** 16055A001      **Course Title:** Culinary Occupations II

Culinary Occupations II places special emphasis for students to develop operational management skills-including design and organization of food service systems in a variety of settings, human relations, and personnel training and supervision. Additional topics include: food cost accounting; taking inventory; advertising; monitoring consumer and industry trends; and individualized mastery of culinary techniques. Training experiences involve equipment and facilities simulating those found in business and industry.

**State Course ID:** 16054A003      **Course Title:** Nutrition and Wellness Occupations

This course will concentrate on expanding student's knowledge and experiences with nutrition concepts, food science, and healthy lifestyles. Nutritional analysis, nutrient functions, food allergies, diet and disease, menu analysis, energy and wellness, meal planning & management, nutritional needs across the life span, impacts of science and technology on nutrition and wellness issues, and food safety and sanitation management are topics covered in this course through theory, projects, and laboratory experiences. Students will gain experience in preparing a variety of communications to teach the importance nutrition and wellness.

**State Course ID:** 22153A001      **Course Title:** Cooperative Education

Cooperative Education is a capstone course designed to assist students in the development of effective skills and attitudes through practical, advanced instruction in school and on the job through cooperative education. Students are released from school for their paid cooperative education work experience and participate in 200 minutes per week of related classroom instruction. Classroom instruction focuses on providing students with job survival skills and career exploration skills related to the job and improving students' abilities to interact positively with others. For skills related to the job, refer to the skill development course sequences, the task list or related occupational skill standards of the desired occupational program. The course content includes the following broad areas of emphasis: further career education opportunities, planning for the future, job-seeking skills, personal development, human relationships, legal protection and responsibilities, economics and the job, organizations, and job termination. A qualified career and technical education coordinator is responsible for supervision. Written training agreements and individual student training plans are developed and agreed upon by the employer, student and coordinator. The coordinator, student, and employer assume compliance with federal, state, and local laws and regulations.

# CTE - CIP Detail Report

## Cluster: Hospitality and Tourism

### Course Descriptions

#### **CIP: 12.0500 - Cooking and Related Culinary Arts, General. (Non Traditional - Female)**

**State Course ID:** 22153A002      **Course Title:** FCS Cooperative Education

Family and Consumer Sciences Cooperative Education is designed for students interested in pursuing careers in occupations in the field family and consumer sciences. Classroom instruction focuses on providing students with workplace skills, post-secondary education opportunities related to the job/career pathway, developing and maintaining positive workplace relationships, planning for the future, legal protection and responsibility, professional organizations, and advancing skills related to the job. Classroom and worksite instruction is based on the duties of the FCS occupation. Students are released from school for their paid cooperative education work experience, participate in 200 minutes per week of related classroom instruction, and supervised on-the-by a qualified instructor ½ hour or more per week per student. A qualified, certified FCS instructor is responsible for supervision. Written training agreements and individual student training plans are developed and agreed upon by the employer, student and coordinator. The coordinator, student and employer assume compliance with federal, state and local laws and regulations.

**State Course ID:** 22201A001      **Course Title:** Introduction to Family and Consumer Sciences Careers

This course introduces students to the field of family and consumer sciences and the many career opportunities available in this broad field. The course includes theory and laboratory experiences in the following content areas: Nutrition and culinary arts; textiles and design; family, career, and community leadership development; resource management; human development and life-long learning; facility design, care, and management; and interpersonal relationships and life management skills.

**State Course ID:** 22203A001      **Course Title:** Food Science

The scientific method is used to study foods as a combination of chemical, physical and biological sciences. Laboratory skills in measuring, recording, and analyzing data are used to explore the interrelationship of food science to the other sciences; the scientific evaluation of food, matter, electrolyte solutions, energy, nutrition; food safety; and food chemistry. Experimental methods are used to analyze food mixtures, food microbiology, fermentation, sensory processes, the preservation of foods and complex food systems. Technology is studied as it relates to product development, consumer needs and experimental designs. Emphasis is placed on emerging careers in food science and biotechnology and the application of food science in food service, nutrition, dietetics, and product development.