



# Culinary Arts Program of Study

Prepare for your future in the culinary industry through hands-on experiences working in food service in a variety of events.

## RECOMMENDED COURSE SEQUENCE

**1** Introduction to Culinary Arts (1 credit) (9<sup>th</sup> - 10<sup>th</sup> Grade)  
Students gain introductory knowledge in the food industry focusing on planning, organizing, staffing, directing, and controlling the management of a variety of food service operations.

**2** Culinary Arts (HCTC) (2 credits) (10<sup>th</sup> - 11<sup>th</sup> Grade)  
Explore the fundamentals and principles of the art of cooking and science of baking. Students develop skills related to hospitality management and food production. Students gain knowledge about the industry including a history of culinary arts.

**3** Advanced Culinary Arts\* (HCTC) (2 credits) (11<sup>th</sup> - 12<sup>th</sup> Grade)  
Students continue developing practical skills using advanced culinary methods and vocabulary. Students practice advanced skills through banquet style production. Students manage the HCTC Bistro and participate in on-site catering events.

**4** Practicum in Culinary Arts\* (HCTC) (2 credits) (12<sup>th</sup> Grade)  
Students will work in the culinary industry while being mentored by industry experts and the advanced culinary arts instructor. Students work off-site and attend classes at the HCTC.

**For more information about CTE Course requirements, view our EMS ISD Course Description Handbook.**

*\*Indicates a TEA approved Advanced CTE Course*

