

Hospitality and Tourism

Earn the Business and Industry endorsement by completing four credits within the CTE Hospitality and Tourism Cluster, including one advanced course, as noted by **(ADV)**.

Culinary Arts Pathway

Course List:

- Culinary Arts I
- Culinary Arts II **(ADV)**
- Practicum in Café Operations **(ADV)**
- Practicum in Chef Training **(ADV)**

Hotel Management Pathway

Course List:

- Hotel I Hotel Management
- Practicum in Hospitality Services
- Hotel II Travel and Tourism Management **(ADV)**
- Practicum 2 in Hospitality Services **(ADV)**

Culinary Science Pathway

Course List:

- Introduction to Culinary Arts
- Culinary Arts I
- Food Science
- Career Prep II **(ADV)**

Course Selection Notes:

- Courses vary between home campus and Guthrie Center
- Some courses satisfy Science graduation requirements
- Some courses offer dual credit through University of Houston Conrad Hilton College

Certifications Available in Cluster:

- ServSafe Food Handler
- ServeSafe Food Service Manager
- AHLEI Certified Guest Service

Culinary Arts Pathway (Guthrie)

Earn the Business and Industry endorsement by completing four credits within the CTE Hospitality and Tourism Cluster, including one advanced course, as noted by **(ADV)**.

Culinary Arts I

Course ID: CHT14 A&B/13022600
Credit: 2.0

Learn the fundamentals of cooking, the science of baking, management and production skills, and safety/sanitation procedures related to a commercial kitchen. Explore recipe development and event planning through participation in hosting and catering various dining events.



Culinary Arts II (ADV)

Course ID: CHT24 A&B/13022650
Credit: 2.0

Expand knowledge of commercial and professional kitchen operations including front and back of the house roles and how these areas work together to create a successful operation. Learn about protein selection, advanced nutrition and sustainability related to menu planning. Practice baking skills, pastry creation and international cuisine recipes. Participate in preparation, hosting and catering of multiple dining events within the district.

- **PR: Completion of Culinary Arts I**



Practicum in Café Operations (ADV)

Course ID: CHT94 A&B/13022710
Credit: 2.0

Participate in a supervised practical application of café and catering business practices and kitchen operations through classroom learning and a paid or unpaid work experience. Acquire employability skills and experience for pursuit of career opportunities in culinary arts.

OR

Practicum in Chef Training (ADV)

Course ID: CHT84 A&B/13022700
Credit: 2.0

Participate in a supervised practical application of higher-level cooking skills through classroom and on the job learning. Gain advanced culinary skills, tour restaurants and hotels and networking with industry professionals.

- **PR: Completion of Culinary Arts II**

Pathway Notes:

- A paid work experience in this pathway may be available through the Guthrie Center Internship class.

Certification Available:

ServSafe Food Handler
ServSafe Food Service Manager

Hotel Management Pathway (Guthrie)

Earn the Business and Industry endorsement by completing four credits within the CTE Hospitality and Tourism Cluster, including one advanced course, as noted by **(ADV)**.

Hotel Management AND Practicum in Hospitality Services

Course ID: CHT11 A&B/13022300 &
CHT85 A&B/13022900
Credit: 3.0 (1.0 + 2.0)

Learn about the lodging industry including departments within a hotel such as front desk, food and beverage, housekeeping, guest services, engineering, human resources, sales and accounting. Gain hands-on practical experience in collaboration with Omni Hotel Westside.

- **Must be taken concurrently**



Travel and Tourism Management AND Practicum 2 in Hospitality Services (ADV)

Course ID: CHT13 A&B/13022500 &
CHT95 A&B/13022910
Credit: 3.0 (1.0 + 2.0)

Participate in a supervised practical application of hotel management in partnership with Omni Hotel Westside. Acquire employability skills and experience for pursuit of career opportunities in hospitality industry including cruise ships, airlines, amusement parks, hotels and resorts.

- **Must be taken concurrently**

Pathway Notes:

- Bus transportation to the hotel provided by SBISD.
- Students enrolled in the Hotel Management Pathway have the opportunity to participate in Academy of Hospitality and Tourism (AOHT) to gain additional experience in the hospitality industry

Certification Available:

AHLEI Certified Guest Service Professional

Culinary Science Pathway

Earn the Business and Industry endorsement by completing four credits within the CTE Hospitality and Tourism Cluster, including one advanced course, as noted by **(ADV)**.

Intro to Culinary Arts

Course ID: CHT04 A&B/13022550
Credit: 1.0

Learn about food production skills, various levels of culinary industry management, and hospitality skills. Explore equipment, ingredients, safety procedures and health regulations in a professional food setting.



Culinary Arts I (Guthrie)

Course ID: CHT14 A&B/13022600
Credit: 2.0

Learn the fundamentals of cooking, the science of baking, management and production skills, and safety/sanitation procedures related to a commercial kitchen. Explore recipe development and event planning through participation in hosting and catering various dining events.



Food Science * (ADV)

Course ID: CHT70 A&B/13023000
Credit: 1.0

Learn about the nature of foods, the causes of deterioration, the principles underlying food processing, and the improvement of foods for the consuming public. Conduct laboratory and field investigations, use scientific methods during investigations, and make informed decisions using critical thinking and scientific problem solving.

- **PR: Completion of Culinary Arts I**
- **PR: 3 credits science including Chemistry and Biology**

Pathway Notes:

- * Satisfies a high school Science graduation requirement
- Pathway available at NHS and SWHS. Verify specific course availability with campus Counselor.

Certification Available:

ServSafe Food Handler