

CULINARY ARTS			
9 th Grade	10 th Grade	11 th Grade	12 th Grade
<input type="checkbox"/> English 9 or higher <input type="checkbox"/> Algebra I or higher <input type="checkbox"/> Biology <input type="checkbox"/> Health (.5 credit) <input type="checkbox"/> Tools (.5 credit) <input type="checkbox"/> Physical Education <input type="checkbox"/> Electives (3)*	<input type="checkbox"/> English 10 or higher <input type="checkbox"/> Geometry or higher <input type="checkbox"/> Chemistry <input type="checkbox"/> World History <input type="checkbox"/> Physical Education II <input type="checkbox"/> Electives (2)* <input type="checkbox"/> Culinary Arts I	<input type="checkbox"/> English 11 or higher <input type="checkbox"/> Algebra II or higher <input type="checkbox"/> Physics or higher <input type="checkbox"/> US History <input type="checkbox"/> Elective (1)* <input type="checkbox"/> Culinary Arts II <input type="checkbox"/> Culinary Arts I Lab <input type="checkbox"/> Culinary Arts II Lab	<input type="checkbox"/> English 12 or higher <input type="checkbox"/> Algebra II or higher <input type="checkbox"/> Physics, AP Physics, or AP Biology <input type="checkbox"/> US Government or Higher <input type="checkbox"/> Culinary Arts III <input type="checkbox"/> Culinary Arts III Lab <input type="checkbox"/> Culinary Arts Advanced Studies
*Suggested Electives: Art, Business and Marketing, and Spanish			
Industry Certifications	Student Organizations	Related Careers	Post-Secondary Options
ServSafe - National Restaurant Association Certification *Students will be prepared to sit for these exams following successful completion of the program.	<ul style="list-style-type: none"> • SkillsUSA 	<ul style="list-style-type: none"> • Chef: Executive, Personal, Sous, Specialty; • Host • Caterer • Server: Restaurant, Banquet • Noncommercial Foodservice: Schools, Hospitals, Stadiums, etc. • Food Writer, Editor • Entrepreneur, Restaurant Owner 	<ul style="list-style-type: none"> • CSN • Great Basin College • Nevada State College • Truckee Meadows Community College • UNLV • UNR • Western Nevada College

CTE College Credit is free and is awarded to students who:

1. Complete the CTE course sequence with a grade-point average of 3.0 or higher;
2. Pass the state end-of-program technical assessment for the program;
3. Pass the Workplace Readiness Assessment for employability skills: and
4. Apply to the school granting credit and request the credit be posted to a transcript. School counselors are available to assist students with this process.

Students who qualify for the college credit do not need to attend the credit granting school to receive the credit. Please see the appendix or visit <http://www.doe.nv.gov/CTE/> for further information.

CULINARY ARTS

CULINARY ARTS I	This one-year course provides students with an introduction to the principles, chemistry, and techniques of food preparation. The classroom is patterned after industry with emphasis on the standards of food service occupations. ProStart™ curricula are an integral part of this course. Instructional practices incorporate integration of diversity awareness including appreciation of all cultures and their important contributions to society. The appropriate use of technology is an integral part of this course. This course fulfills one of the elective credits required for high school graduation. See the Appendix for the Instructional Fee List.	Grades: 10 Prerequisite: None Credits: 1
CULINARY ARTS I LAB	This one-year course is designed to expand the students' opportunities for applied learning in Culinary Arts II. This course provides an in-depth lab experience that applies the processes, concepts, and principles as described in the course goals. Instructional practices incorporate integration of diversity awareness including appreciation of all cultures and their important contributions to society. The appropriate use of technology is an integral part of this course. This course fulfills one of the elective credits required for high school graduation. See the Appendix for the Instructional Fee List.	Grades: 11 Prerequisite: Successful completion of Culinary Arts I Credits: 1
CULINARY ARTS II	This one-year course provides students who have successfully completed Culinary Arts I with advanced practical training in areas of food preparation, equipment technology, merchandising, and service. Students gain experience in catering, banquet functions, and a la carte operations. ProStart™ curricula is an integral part of this course. Instructional practices incorporate integration of diversity awareness including appreciation of all cultures and their important contributions to society. The appropriate use of technology is an integral part of this course. This course fulfills one of the elective credits required for high school graduation. See the Appendix for the Instructional Fee List.	Grades: 11 Prerequisite: Successful completion of Culinary Arts I Credits: 1
CULINARY ARTS II LAB	This one-year course is designed to expand the students' opportunities for applied learning in Culinary Arts II. This course provides an in-depth lab experience that applies the processes, concepts, and principles as described in the course goals. Instructional practices incorporate integration of diversity awareness including appreciation of all cultures and their important contributions to society. The appropriate use of technology is an integral part of this course. This course fulfills one of the elective credits required for high school graduation. See the Appendix for the Instructional Fee List.	Grades: 11 Prerequisite: Taken concurrently with Culinary Arts II Credits: 1
CULINARY ARTS III	This one-year course provides students who have successfully completed Culinary Arts II with the principles and techniques of food preparation. Students acquire advanced skills in food handling, food and nutritional science, equipment technology, cooking methods, kitchen safety, sanitation procedures, and employability skills. The appropriate use of technology is an integral part of this course. ServSafe certification is available for students. Upon receiving this restaurant sanitation certification, students will also earn one credit hour from CSN. This course fulfills one of the elective credits required for high school graduation. See the Appendix for the Instructional Fee List.	Grades: 12 Prerequisite: Successful completion of Culinary Arts I and II Credits: 1

<p>CULINARY ARTS III LAB</p>	<p>This one-year course is designed to expand the students' opportunities for applied learning who are concurrently enrolled in Culinary Arts III. This course provides an in- depth lab experience that applies the processes, concepts, and principles as described in the course goals. Instructional practices incorporate integration of diversity awareness including appreciation of all cultures and their important contributions to society. The appropriate use of technology is an integral part of this course. This course fulfills one of the elective credits required for high school graduation. See the Appendix for the Instructional Fee List.</p>	<p>Grades:12 Prerequisite: Taken concurrently with Culinary Arts III Credits: 1</p>
<p>CULINARY ARTS ADVANCED STUDIES</p>	<p>This one-year course provides students who have achieved all content standards in Culinary Arts I, II and III an advanced study through investigation and in-depth research. The student collaborates with the supervising teacher to design and implement the topic of study. Coursework may include various work-based learning experiences such as internships and job shadowing, involvement in a school-based enterprise, completion of a capstone project, and/or portfolio development. Instructional practices incorporate integration of diversity awareness including appreciation of all cultures and their important contributions to society. The appropriate use of technology is an integral part of this course. ServSafe certification is available for students. Upon receiving this restaurant sanitation certification, students will also earn one credit hour from CSN. This course fulfills one of the elective credits required for high school graduation and may be repeated. See the Appendix for the Instructional Fee List.</p>	<p>Grades: 12 Prerequisite: Taken concurrently with Culinary Arts III Credits: 1</p>