

COURSES:

- Lifetime Nutrition and Wellness
- Principles of Hospitality & Tourism
- Culinary Arts
- Restaurant Management
- Practicum in Culinary Arts
- Entrepreneurship

Winners of the People's Choice Award at the First Greater Dallas Restaurant Association Student's Taste of Dallas Competition.



Firecracker Spicy Shrimp Egg- Rolls with Sweet and Sour Sauce



**Lincoln High School and
Humanities/Communications
Magnet**

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MISSION POSSIBLE

CULINARY ARTS



CULINARY ARTS PROGRAM

REALIZING YOUR DREAM

If you are passionate about all aspects of food including taste, presentation, and cooking technique, then Culinary Arts is for you!



WHY CHOOSE THIS CAREER PATHWAY?

The Hospitality and Tourism Cluster is focused on careers in the management, marketing and operation of restaurants and other food services, lodging, attractions, recreation events, and travel related services. The instructional content for this cluster is organized into four federally-identified career pathways:

- Restaurant and food service/beverages
- Lodging
- Travel and Tourism
- Recreation, amusements, and attractions



CULINARY ARTS

This course prepares students for gainful employment and/or entry into post-secondary education in the food production and service industry. Content provides students the opportunity to acquire marketable skills by demonstrating the principles of safety and sanitation, food preparation skills, and teamwork to manage an environment conducive to quality food production and service operation.



PRACTICUM IN CULINARY ARTS

This course prepares students for gainful employment and/or entry into post-secondary education in the food production and service industries. Content provides students with gainful practical lab experience in the area of hot and cold stations; front and back of the house preparation. Laboratory facilities and experiences, which simulate commercial food production and service operations, offer school-based learning and work based learning opportunities.



PRACTICUM IN CULINARY ARTS II

This course serves as a capstone experience for students majoring in Culinary Arts, Hotel Management, Restaurant Management, and Hospitality Event Management. A capstone learning experience is defined by the Texas Higher Education Coordinating Board as a final learning experience that allows the student to apply the broad knowledge of the profession.

COURSE OBJECTIVES

- To demonstrate a working knowledge of a professional food service kitchen.
- To describe and follow prescribed food safety, sanitation and emergency procedures.
- To describe and demonstrate the components associated with personal responsibility for work.
- To demonstrate the ability to follow spoken and written commands.
- To be able to work in teams and communicate clearly and respectfully with peers and instructors.
- To exhibit the ability to safely and effectively operate kitchen equipment and tools.
- To demonstrate proficiency in standard culinary mathematics.
- To correctly utilize chef knives and tools during food production.
- To correctly prepare foods.
- To correctly cool and store foods.
- To demonstrate the ability to effectively convert and execute recipes
- To demonstrate basic knowledge of dry and moist heat preparations.
- To demonstrate basic knowledge of stock and sauce production.
- To demonstrate basic knowledge of small batch baking.
- To successfully demonstrate the ability to pass ServSafe Starters Exam.

