

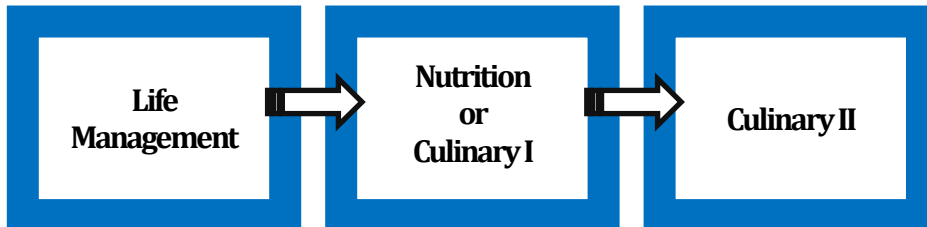
Food Service and Hospitality Pathway

Hospitality, Tourism, and Recreation



PLEASANT VALLEY HIGH SCHOOL

CTE Course Sequence



Course Descriptions

Life Management (Introductory)

This year-long exploratory course covers **nutrition** and **food preparation basics** for the food service and hospitality pathway and allows students to obtain an **industry-standard food handler card**. Life Management is open to freshman and fulfills **the district health requirement** if enrolled for the entire year. **FCCLA leadership** is interwoven into the curriculum. Students can compete for **scholarships**. Life Management receives **Univ. of CA A-G elective “G” credit**.

Nutrition Science (Concentrator)

In this year-long course, students learn, in detail, about **nutrients** and **body systems**, **disease**, **food systems**, **sustainability**, and **food safety**. Students can get involved in **FCCLA** to **compete**, develop **leadership** and take on **community projects**. The culminating project for the course is a participation in a large **nutrition faire**. Successful completion of this course fulfills **the district Life Science requirement**. Students are eligible to earn **Butte College credit** and **U.C. A-G—Elective credit**.

Culinary I (Concentrator)

Students learn food **production** and **handling skills**, **food costing**, **event planning**, and **service**. Involvement in the **catering business** make it an **exciting, hands-on work environment**. Involvement in **FCCLA** and **Prostart** allow for **competitions** and **networking** with **professionals** and **clients**. Students are eligible to earn **University of CA A-G—Elective credit**.

Culinary II (Capstone)

In this advanced course, students will work in a **student-run catering business** and earn **industry certificates** in food safety and hospitality management such as **“eFoodHandlers” cards** or **ServSafe**. All students use applied academics in a **hands-on, creative environment**. Culinary II students are placed with **local restaurants** in **unpaid internships**. Many obtain and maintain a paid job and learn advancement skills. Culinary II students **manage** and **organize catering events** and participate in both **FCCLA** and **Prostart competitions**. Students are eligible to earn **University of CA A-G fine art “F” credit**.

LOCAL POST-SECONDARY OPTIONS:

Shasta College or

American River College

AA in Culinary Arts

AA in Restaurant Management

AA in Baking and Pastry

AA in Hospitality Management

CSU System

BA BS in Hospitality Management

BS in Nutrition and Food Sciences

BS in Nutritional Science

HIGHLIGHTED CAREERS:

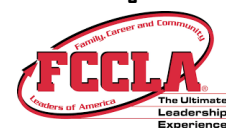
- General Manager
- Executive Chef
- Sous Chef
- Culinary Nutrition
- Food Writer
- Event Planner
- Food Innovator

Contact:

Priscilla Burns

pburns@chicousd.org

Career and Technical
Student Organization:



Student-Run Catering:

