

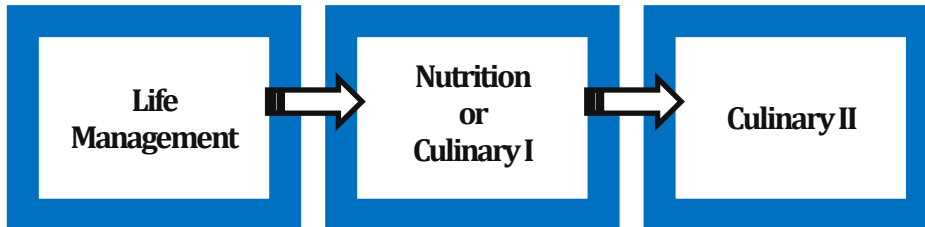
Food Service and Hospitality Pathway

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.**

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 res-taurants** 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**.

Baking, Pastry, Breakfast and Barista (Concentrator and Capstone)

This advanced course is designed to educate students in the art of Baking, Pastry Arts, Breakfast and Barista service. Students will learn the basics of mixing, shaping and baking for several baked goods including quick breads, cakes, pastry doughs, mousses, sauces, glazes, cookies, candies, and confections. In addition, students will be introduced to decorating techniques.



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

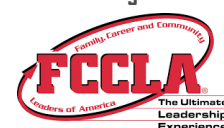
BA BS in Hospitality Management
BS in Nutrition and Food Sciences
BS in Nutritional Science

HIGHLIGHTED CAREERS:

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

Contact:
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Career and Technical
 Student Organization:



Student-Run Catering:

