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 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.

**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: Priscilla Burns
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**Student-Run Catering:**

**Career and Technical Student Organization:**