Culinary Arts

Begins with the fundamentals and principles of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national certification, a Texas culinary specialist certification, or any other appropriate industry certification.

Chef and Head Cooks

This course may be offered as a laboratory-based or internship course.

Click on hyperlink Chef and Head Cook to view video.

Achieve Texas
Chef and Head Cooks
http://www.achievetexas.org/_media/35-1011.00-09.mpg
Begin by discussing goals with your students. Explain to them that goals are something they have to work for but should be clear ideas, plans, or purposes. It is their dreams – a vision they have of themselves in the future.

Goals start out as short term goals that can be achieved quickly like writing an essay for class, cleaning their room, or reading a book. You feel good when these things are accomplished.

Long term goals take planning and commitment and can be divided into a series of smaller goals. Achieving a high score on the SAT, being accepted into the college of their choice, graduating from college and beginning their dream career are examples.

Ask your student for more examples. Allow students to commence working on graphic organizer.
Distribute handout **Setting Career Goals.** Allow students time to reflect on the career goals they are interested in.
Achieve Texas College and Career Initiative is an education initiative designed to prepare students for a lifetime of success. It allows students to achieve excellence by preparing them for secondary and postsecondary opportunities, career preparation and advancement, meaningful work, and active citizenship.

Achieve Texas is designed to help students (and their parents) make wise education choices. It is based on the belief that the curricula of the 21st century should combine rigorous academics with relevant career education. When schools integrate academic and technical education, students can see the “usefulness” of what they are learning. The system also facilitates a seamless transition from secondary to postsecondary opportunities.
The POS represent a **recommended** sequence of coursework based on a student’s interest and career goal.

POS contain lots of helpful information, including the core courses and career-related electives in high school that will help prepare students for their career goals. The POS are based upon the Recommended High School Graduation Plan and can easily be adapted for the Distinguished Achievement High School Graduation Plan.

There are 4 Programs of Study and 6 Models for this Career Cluster.

All schools are different and may choose to follow other Programs of Study. Be sure to tell students what your school has to offer.
See Programs of Study Models for Chef-Head Cook and Food and Beverage Manager in the all Lesson Attachment tab to follow along with the slide presentation. The slides include information from the two models in alphabetical order.

Click on hyperlink Culinary Arts Service Careers to view short video. Culinary Arts Service Careers at Francis Tuttle Technology Center http://youtu.be/eovZpqJFiCQ
High School

**Career Related Electives**

- 9th – Principles of Hospitality and Tourism
- 10th – Lifetime Nutrition and Wellness or Restaurant Management
- 11th – Culinary Arts, Entrepreneurship, or Hospitality Services
- 12th – Practicum in Culinary Arts or Food Science or Problems and Solutions or Practicum in Hospitality and Tourism

*Note: Sequence of courses in your school may be different from the recommended sequence of coursework.*

These are recommended sequence of courses but _____________ (name of your school) offers _______________________.

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Discuss employment opportunities in your town or city. Remind students that many careers begin at the bottom.
Education never ends. Students should be aware that earning certifications will help their careers as they move up the ladder of success.
Associate Degrees are generally two year programs at a community college.
Bachelor Degrees are generally four year programs that will assist the student as they continue in their careers.
Management Careers are at the top of the ladder of success.
Interpersonal Skills Needed

- Arithmetic and mathematics
- Communication
  - Verbal
  - Nonverbal
- Electronic communication
- Listening and speaking
- Reading and writing

The ability to communicate clearly and positively is one of the most important skills in work and life.

**Verbal** means using word in language and word choice.

**Nonverbal** means without words includes body language, facial expressions, posture, hand gestures and tone of voice.

**Listening** is an active process and you must pay attention when you listen to someone. **Speaking** occurs whenever you say something and includes the word you choose, your posture, and your tone of voice.

**Reading** is an important way to learn new information such as the employee handbook, guidelines, checklists, and information on a computer screen. **Writing** includes using a keyboard on a computer to enter information, reports, and ordering supplies.

Basic **arithmetic and mathematics** needed to use a calculator and computer. **Electronic communication** includes computers, cell phones, two-way radios, pagers, and hand-held computers (tablets). Wireless devices and e-mail are also necessary to fulfill many requirements.
Careers

Restaurants and Food/Beverage Services

- Bakers
- Baristas
- Chefs and Head Cooks
- Cooks, Restaurant
- Cooks, Short Order
- Counter Attendants, Cafeteria, Food Concession, and Coffee Shop
- Food Preparation Workers
- Hosts and Hostesses, Restaurant, Lounge and Coffee Shop
- Waiters and Waitresses

Career Cluster- Hospitality and Tourism Careers O*Net Online
Obtaining Employment

• When seeking employment, have available:
  – Career portfolio
    • Resume
    • Certifications
    • Record of skills attained
    • Letters of reference
  – Completed job application
  – Interview skills

The career portfolio and interview skills may be taught in another lesson but you can introduce the information at this time.
Maintaining Employment

• Once you have secured employment, be sure to:
  – Arrive to work on time
  – Work responsibly
  – Work safely
  – Respect the business
  – Maintain a positive attitude
  – Complete your assigned tasks

Discuss with students other responsibilities they would need to keep their jobs.
Terminating Employment

• If you have to quit your job, be sure to follow these steps:
  – Give at least two weeks notice
  – Submit a letter of resignation which may include:
    • Reason for leaving
    • Thanking employer for experience
    • Offering to train new employee

There may be several reasons to leave employment. Students may move away to college, have found another job with better pay, or have decided to return to school. Whatever the reasons may be, students should leave on good terms.
Continued Education

- Learning does not stop after completing a program
- Must keep up with current trends in the industry
- Continue updating your skills through
  - Certificate programs
  - Conferences
  - Educational opportunities
  - Meetings
  - Seminars
  - Webinars

Stress to students the need for updating their skills to keep up with current trends. What other ways can students update their skills?
Community Service

Volunteer at:
• Food for Friends
• Food Fundamentals
• Holiday Food Drive
• The Campus Kitchens
• The Edible Schoolyard

Food for Friends - provide food and specifically peanut butter and jelly sandwiches to the hungry in our society.
Food Fundamentals - brings together information in food science, food safety, food economics and nutrition in the classroom.
Holiday Food Drive - Since the holiday season is a time when people are in particular need of food, the students will organize a school wide campaign to collect food for those in need.
The Campus Kitchens - operate student-led Campus Kitchens where student volunteers partner with on-campus dining services, local foodservice businesses, farmers and farmers' markets and community food banks to recover unserved food, create and deliver nutritious meals to low-income children, families and the elderly.
The Edible Schoolyard - students prepare and eat delicious seasonal dishes from produce they have grown in the garden.

Ask your students for other suggestions in your area.
For more suggestions and lesson plans for the above listed projects, refer to:

National Service-Learning Clearinghouse
America's Most Comprehensive Service-Learning Resource
http://www.servicelearning.org/
Allow time for questions about the lesson.
References and Resources

Images:
- Hollenstein Career and Technology Center
  Eagle Mountain - Saginaw ISD
  Fort Worth, TX.
- Microsoft Office Clip Art Used with permission from Microsoft.

Textbooks:

Websites:
- Achieve Texas
  An education initiative designed to prepare students for a lifetime of success
  http://www.achievetexas.org/
- CTE - Learning that works for America
  National Career Technical Education (CTE) programs are changing, evolving and innovating to better serve the country's
  needs.
  http://www.gatehighlight.com
- O*NET OnLine
  Detailed descriptions of the world of work for use by job seekers, workforce development and HR professionals, students,
  researchers, and others
  http://www.onetonline.org/
- Texas Work Prep Learning Management System
  Texas Job Hunter's Guide
  http://www.texasworkprep.com/texasworkprep.htm
- YouTube™
  Careers in Hospitality: Service & Adventure
  Discover the rewarding career opportunities of the hospitality industry! Get the inside scoop about jobs in hotel and
  restaurant management in this clip from "Careers in Hospitality: Service & Adventure" from Learning Zone Xpress
  http://youtu.be/E6ud7E-ErRs