Introductory Lesson:

Culinary Arts
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Career and Technical Education (CTE)
Career and Technical Education (CTE)

Definition #1:
Career and Technical Education (CTE) instruction aims at developing foundational skills, core workplace competencies, and specific skill competencies in various occupational areas.

Definition #2:
Career and Technical Education (CTE) prepares young people to manage the dual roles of family member and wage earner and enable students to gain entry-level employment in a high-skill, high-wage job and/or to continue their education.
Career and Technical Education (CTE)

Internships, practicum courses, career preparation courses, dual enrollment programs, and apprenticeships are a few venues that deliver career and technical education by providing meaningful opportunities for learners to apply their academic and technical skills.
Career and Technical Education

Historical Side Notes:

In the past, Career and Technical Education (CTE) was organized by program areas, but is now organized by career clusters.

Example:

Family and Consumer Sciences (program area) courses are now located in five career clusters:

- Architecture and Construction (Interior Design courses)
- Arts, AV Technology and Communication (Fashion Design courses)
- Education and Training
- Hospitality and Tourism
- Human Services
Career and Technical Education (CTE)

• You are currently enrolled in the course Culinary Arts
• Culinary Arts is a CTE course
• You are a CTE student
• I am a CTE instructor
The 16 Career Clusters™

Agriculture, Food & Natural Resources
- Processing, production, distribution, and development of agricultural commodities and natural resources

Architecture & Construction
- Designing, managing, building, and maintaining the built environment

A/V Technology & Communications
- Creating, exhibiting, performing, and publishing multimedia content

Business Management & Administration
- Organizing, directing, and evaluating functions essential to productive business operations

Education & Training
- Providing education and training services, and related learning support services

Finance
- Financial and investment planning, banking, insurance, and business financial management

Government & Public Administration
- Executing governmental functions at the local, state, and federal levels

Health Science
- Providing diagnostic and therapeutic services, health informatics, support services, and biotechnology research

Hospitality & Tourism
- Managing restaurants and other food services, lodging, attractions, recreation events, and travel-related services

Information Technology
- Designing, supporting, and managing hardware, software, multimedia, and systems integration

Law, Public Safety, Corrections & Security
- Providing legal, public safety, protective, and homeland security services

Human Services
- Providing for families and serving human needs

Manufacturing
- Processing materials into intermediate or final products

Marketing
- Performing marketing activities to reach organizational objectives

Science, Technology, Engineering & Mathematics
- Performing scientific research and professional and technical services

Transportation, Distribution & Logistics
- Managing movement of people, materials, and goods by road, pipeline, air, rail, and water

The career clusters icons above are used with permission of the States’ Career Clusters Initiative, 2007. For more information, visit www.careerclusters.org

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The 16 Career Clusters™
Culinary Arts

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Hospitality and Tourism

TEA Recommended Coherent Sequence of Courses

- Principles of Hospitality & Tourism
  - Hotel Management
    - Hospitality Services
      - Practicum in Hospitality Services
  - Travel & Tourism Management
    - Food Science (may be added to any sequence)
  - Restaurant Management
    - Culinary Arts
      - Practicum in Culinary Arts
Sequence of courses available in our district/campus
Hospitality and Tourism Programs of Study

– Restaurants and Food/Beverage Services
– Lodging
– Travel and Tourism
– Recreation, Amusements, and Attractions
Hospitality & Tourism encompasses the management, marketing and operations of restaurants and other food services, lodging, attractions, recreation events and travel related services.

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**Sample Career Specialties /Occupations**

- General Manager
- Food & Beverage Manager
- Kitchen Manager
- Catering & Banquets Manager
- Service Manager
- Dining Room Supervisor
- Restaurant Owner
- Baker
- Brewer
- Caterer
- Dietician
- Executive Chef
- Cook
- Pastry & Specialty Chef
- Bartender
- Restaurant Server
- Banquet Server
- Cocktail Server
- Banquet Set-Up Employee
- Bus Person
- Room Service Attendant
- Kitchen Steward
- Counter Server
- Wine Steward
- Host
- Research and Development Chef
- Food/Beverage Wholesaler
- Product Demonstrator
- Personal Chef
- Front Office Manager
- Executive Housekeeper
- Director of Sales & Marketing
- Chief Engineer
- Director of Human Resources
- Rooms Division Manager
- Director of Security
- Controller
- Food & Beverage Director
- Resident Manager
- Director of Operations
- General Manager
- Regional Manager
- Quality Assurance Manager
- Corporate Management
- Lodging Management
- Owner/Franchisee
- Uniformed Services Support
- Communications Supervisor
- Front Desk Supervisor
- Reservations Supervisor
- Laundry Supervisor
- Room Supervisor
- Bell Captain
- Shift Supervisor
- Sales Professional
- Night Auditor
- Front Desk Employee
- Valet Attendant
- Bell Attendant
- Door Attendant
- Concierge
- Reservationist
- Guestroom Attendant
- Public Space Cleaner
- House Person
- Maintenance Worker
- Van Driver
- Executive Director
- Assistant Director
- Director of Tourism Development
- Director of Membership Development
- Director of Communications
- Director of Visitor Services
- Director of Sales
- Director of Marketing and Advertising
- Director of Volunteer Services
- Director of Convention and Visitors Bureau
- Market Development Manager
- Group Sales Manager
- Events Manager
- Sales Manager
- Destination Manager
- Convention Services Manager
- Heritage Tourism Developer
- Travel Agent (Commercial & Vacation)
- Event Planner
- Meeting Planner
- Special Events Producer
- Nature Tourism Coordinator
- Tour and Travel Coordinator
- Tourism Marketing Specialist
- Transportation Specialist
- Welcome Center Supervisor
- Visitor Center Counselor
- Tourism Assistant
- Executive Assistant
- Tour Guide
- Tour Operator
- Motor Coach Operator
- Tour and Ticket Reservationist
- Interpreter
- Club Manager
- Club Assistant Manager
- Club Instructor
- Club Event Planner
- Club Membership Development
- Parks & Gardens Director
- Parks & Gardens Activity Coordinator
- Parks & Gardens Access Management
- Parks & Gardens Safety & Security
- Parks & Garden Ranger
- Resort Trainer
- Resort Instructor
- Resort Equipment Maintenance
- Resort Scheduler
- Gaming & Casino Manager
- Gaming & Casino Supervisor
- Gaming & Casino Dealer
- Gaming & Casino Slot Supervisor
- Gaming & Casino Security
- Fairs/Festival Event Planner
- Fairs/Festival Set up Supervisor
- Fairs/Festival Facility Manager
- Fairs/Festival Promotional Developer
- Theme Parks/Amusement Parks Area Retail Manager
- Theme Parks/Amusement Parks Area Ride Operations Manager
- Theme Parks/Amusement Parks Group Events Manager
- Family Centers Manager
- Family Centers Equipment Operator/Maintenance
- Historical/Cultural/Architectural Ecological Industrial Sites Guides/Ranger
- Historical/Cultural/Architectural Ecological Industrial Sites Exhibit Developer
- Museums/Zoos/Aquariums Docent/Museum/Zoos/Aquariums Animal Trainer and Handler

**Cluster Knowledge and Skills**

- Academic Foundations
- Communications
- Problem Solving and Critical Thinking
- Information Technology Applications
- Systems
- Safety, Health and Environmental
- Leadership and Teamwork
- Ethics and Legal Responsibilities
- Employability and Career Development
- Technical Skills
Possible Program of Study
Chef – Head Cook
Restaurants and Food/Beverage Services

Cluster Overview:
Encompasses the management, marketing and operations of restaurants and other foodservices, lodging, attractions, recreation events, and travel related services.

Career Goal (O*NET Code): Chef and Head Cook (35-1011), Cook, Restaurant (35-104), Baker, Bread and Pastry (51-3011).

SUGGESTED COURSEWORK

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| Career Options: | Sous Chef |
|                | Service Manager |
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Sample Bachelor Degrees

- Hospitality Administration
- Hospitality Management
- Hotel and Restaurant Management
- Restaurant, Hotel, and Institutional Management
Sample Graduate Degrees

- Hospitality Administration
- Hospitality Management
- Hotel and Restaurant Management
- Restaurant, Hotel, and Institutional Management
Sample Career Options

- Chef/Cook Assistant
- Food Preparation Worker
- Pastry Cook
- Prep Cook
- Short Order Cook
- Baker/Pastry Chef
- Food Service Specialist
- Sous Chef
- Specialty Cook
- Caterer
- Culinary Arts Instructor

- Executive Chef
- Food and Beverage Manager
- Independent Chef/Owner
- Catering/Banquet Manager
- Corporate Executive Chef
- Food and Beverage Controller
- Food and Beverage Director
TEXAS ESSENTIAL KNOWLEDGE AND SKILLS (TEKS) for Culinary Arts
(3) The student identifies the importance of a well-written business plan. The student is expected to:

(A) categorize a business plan and the need for a well-orchestrated business plan;

(B) research business plan outlines, resources, and templates using web search engines;

(C) explain a marketing plan, including price competition, non-price competition, market analysis, competition, marketing research, market segmentation, demographics, and sales forecasting;
(1) The student applies advanced reading, writing, mathematics, and science skills for the food service industry.

(A) compose industry appropriate documents
(B) comprehend a variety of texts such as operations and training manuals
(C) calculate correctly using numerical concepts such as percentages and estimation in practical situations, including weights and measures
(D) understand scientific principles used in culinary arts
(E) read and comprehend standardized recipes
(F) write and convert standardized recipes
(G) calculate and manage food costs
(2) The student integrates listening, writing, and speaking skills using verbal and nonverbal communication to enhance operations, guest satisfaction, and professional development.

(A) create formal and informal presentations
(B) properly answer business phones
(C) write instructions for a specific restaurant or culinary procedure of the use of a piece of equipment
(D) attend and participate in a staff meeting
TEXAS ESSENTIAL KNOWLEDGE AND SKILLS (TEKS)  
Culinary Arts

(3) The student demonstrates an understanding that personal success depends on personal effort.

(A) demonstrate a proactive understanding of self-responsibility and self-management

(B) explain the characteristics of personal values and principles

(C) demonstrate positive attitudes and work habits

(D) demonstrate exemplary appearance and personal hygiene

(E) evaluate the effects of exercise and nutritional dietary habits and emotional factors such as stress, fatigue, or anxiety on job performance
(4) The student develops principles in time management, decision making, effective communication, and prioritizing.

(A) apply effective practices for managing time and energy

(B) analyze various steps in the decision-making process

(C) analyze the importance of balancing a career, family and leisure activities
(5) The student researches, analyzes, and explores lifestyle and career goals. The student examines jobs available in the food service industry and accesses career opportunities.

(A) research the major job duties and qualifications for all staff and managerial positions to facilitate selection of career choices in culinary arts

(B) update a personal career portfolio

(C) demonstrate proper interview techniques

(D) establish personal short-term and long-term goals

(E) examine food service related community service opportunities
(6) The student understands the history of food service and the use of the professional kitchen.
   (A) research famous chefs from history and note their major accomplishments
   (B) identify global cultures and traditions related to food
   (C) summarize historical entrepreneurs who influenced food service in the United States
   (D) analyze how current trends in society affect the food service industry
   (E) use large and small equipment in a commercial kitchen
   (F) develop food production and presentation techniques
   (G) demonstrate moist and dry cookery methods
   (H) demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables
   (I) demonstrate baking techniques such as yeast breads and rolls, quick breads, and desserts
   (J) determine proper receiving and storage techniques
   (K) demonstrate proper cleaning of equipment and maintenance of the commercial equipment
(7) The student used technology and computer applications to manage food service operations.

(A) use technology tools appropriate for the industry
(B) operate technology applications to perform workplace tasks
(C) explain the use of point-of-sale systems
(D) demonstrate knowledge in computer programs used for food production
(E) evaluate information sources for culinary arts
(8) The student demonstrates leadership, citizenship, and teamwork skills required for success.

(A) apply team-building skills

(B) apply decision-making and problem-solving skills

(C) determine leadership and teamwork qualities in creating a pleasant working atmosphere

(D) participate in community leadership and teamwork opportunities to enhance professional skills
TEXAS ESSENTIAL KNOWLEDGE AND SKILLS (TEKS)
Culinary Arts

(9) The student explains how employees, guests, and property are protected to minimize losses or liabilities.
(A) determine basics of safety in culinary arts
(B) assess workplace conditions and identify safety hazards
(C) determine the basics of sanitation in a professional kitchen
(D) assess food hazards and determine ways to prevent food hazards
(E) prepare for a state or national food sanitation certification or other appropriate certifications
(10) The student recognizes and models work ethics and legal responsibilities.

(A) understand and comply with laws and regulations specific to the food service industry
(B) demonstrate a positive work ethic
(11) The student demonstrates the knowledge and skills required for careers in the restaurant, food, and beverage industry.

(A) understand the basics of nutrition
(B) analyze the concepts of customer service and determine the critical moments of good service
(C) develop a marketing plan
(D) identify purchasing specifications and write purchase orders
(E) determine proper receiving, storage, and distribution techniques
(F) analyze international cuisines
(G) detail ways to achieve high rates of customer service
(H) analyze how guests are affected by employee attitude, appearance, and actions
End of Course Project Options
Culinary Arts
Next Lesson

Overview of Culinary Arts course topics.
Hospitality & Tourism encompasses the management, marketing and operations of restaurants and other food services, lodging, attractions, recreation events and travel related services.
Websites:

• AchieveTexas
  A college and career initiative 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 and relevant career education.
  http://www.achievetexas.org/in

• Learning that Works for America CTE™
  Sponsored by The National Association of State Directors of Career Technical Education Consortium (NASDCTEc). Aims to support an innovative CTE system that prepares individuals to succeed in education and their careers.
  http://www.careertech.org

• Texas Education Agency
  Texas Essential Knowledge and Skills. The mission of the Texas Education Agency is to provide leadership, guidance and resources to help schools meet the educational needs of all students.
  http://ritter.tea.state.tx.us/rules/tac/chapter130/index.html