

CULINARY ARTS AND TECHNOLOGY
(Formerly Family and Consumer Services Department)

FOODS AND NUTRITION A/B (Grades 9–12)

.5 credit/.5 credit

4601/4602

Students engage in activities to analyze the importance of nutrition as it relates to wellness. Food safety and sanitation are emphasized as students practice effective management and decision-making skills in all aspects of meal planning and preparation. Students develop a portfolio and explore career paths that lead to employment in the field of nutrition. If you think you have a taste for career in the food industry this course will surely whet your appetite

FOOD TRENDS AND TECHNOLOGY A/B (Formerly Food Science) (Grades 10-12)

.5 credit/.5 credit

4843/4844

Students participate in purposeful laboratory experiences to investigate the interrelationship between food, science, and nutrition. An integral part of this course is the use of computer programs for the exploration of emerging technologies as they relate to specific dietary and consumer needs. Opportunities are provided through food and science labs to plan, prepare and present food, while implementing safety and sanitation techniques. Students begin to cook up a sensational and rewarding career!

INTERNATIONAL CULTURES AND CUISINE A/B (Grades 9-12)

.5 credit/.5 credit

4630/4640

Students gain an appreciation for food as it relates to customs, lifestyles, history, and traditions of various countries. This course provides hands on laboratory experiences, which incorporate international cookery techniques, a la carte food preparation, baking and pastry chef skills, and restaurant managerial responsibilities. Field experiences in this course include interviews and the job shadowing of professionals in the field. This course is designed to be part of a program of study to prepare students for a 21st century career in a field that will soon be the largest employer in the world.

DIETETIC MANAGER/TECHNICIAN INTERNSHIP (Grades 11-12)

(DOUBLE PERIOD)1 credit

4816

Students become familiar with the skills, attitudes and demands associated with a range of careers in human nutritional services and dietetics. Opportunities are provided through hands-on food and science labs to plan menus, prepare food, and perform computer nutritional analysis or scientific chemical analysis on food. Diet consultation, client education, food sanitation, and management and storage knowledge is gained through class activities and internship experiences. This course may be repeated for credit.