

District Career & Technical Education (CTE) Pathway Proposal: Culinary & Hospitality

The Career & Technical Education (CTE) Pathway proposal must be submitted to the CTE Coordinator for prior approval and must include the following information:

Name of State approved (CCCS) CTE Program: FACS

Pathway Name: **Culinary & Hospitality Management**

Sub-Pathway Name: **Hospitality and Food Production**

Credit Type(s): **PRA, ELE**

Department Code: **FACS**

CIP Code: **190599**

I. GOALS

A. Provide a brief overview of the CTE Pathway.

DCSD is partnering with ProStart and the Colorado Restaurant Association (CRA) to offer students a pathway in culinary arts, restaurant / hospitality management and business economics curriculum to juniors and seniors, and provides high school and college academic credit, industry certifications, scholarships and paid work experience opportunities to students. This concentration is designed for those planning a career as a professional chef or hospitality professional or interested in learning more about these opportunities. Students will get time in professional work environments and can compliment course work with independent assignments with local industry partners.

B. How does this CTE Pathway fit into the overall educational program?

CTE programs significantly increase not only the high school graduation rate, but also results in a higher percentage of students going to college and persisting through graduation. Students taking both academic and technical courses have lower dropout rates and better achievement gains than other students.

C. What benefits would students receive from this CTE pathway?


This pathway will provide students entry level exposure to some of today's top professional careers and allow students to attain skills which are relevant and desired by the Culinary Arts and Hospitality industry. ServeSafe certification, onsite work based learning in our market place and live catering experiences will be available through the Culinary & Hospitality Pathway. Metropolitan State University of Denver will give discounted tuition rates and college credit for classes attended at Legacy Campus.

II. CAREER & TECHNICAL EDUCATION (CTE) PATHWAY COURSES

A. Complete the table below indicating the course sequence students would take within the CTE program. Other courses may be added or changed within the program, based upon the need of students or program modifications.

New course names will be indicated in red text.

State Approved Course Name:	State Approved Description:	Credit Type	Course Number
CTE Food Culinary Nutrition	<p>The purpose of this course is to develop lifelong, healthy individuals with an understanding of healthy and nutritious preparation techniques utilizing various resources and skills. Emphasis is placed on implementing healthy nutritional choices, preparing nutrient-dense seasonal foods, sports nutrition, exploring careers related to culinary nutrition, and practicing wise consumer decisions.</p> <p>Course Fee: \$40.00 per JQ-E Appendix A</p>	PRA	79101102
CTE Food Nutrition and Wellness	<p>The purpose of the course is to develop lifelong, healthy individuals with an understanding and academic knowledge of wellness as a lifestyle, exercise and fitness, nutrition, and consumer products and services. Emphasis is placed on implementing healthy nutritional choices, developing a fitness/wellness plan, integrating science principles as related to nutrition, and practicing wise consumer decisions.</p> <p>Course Fee: \$40.00 per JQ-E Appendix A</p>	PRA	79101103
CTE Catering I	<p>This two semester program is designed for students with career interests in the food industry as well as owning their own catering business. The purpose of this</p>	PRA	79101202

	<p>course is to develop skills in quantity food preparation, safety and sanitation, planning, customer service, business plans and entrepreneurship. FCCLA is also an integral part of this course</p> <p>Course Fee: Culinary and Hospitality Course Fee Proposal</p>		
CTE Catering II	<p>This two-semester program is designed for students with career interests in the food industry as well as owning their own catering business. The purpose of this course is to develop skills in quantity food preparation, safety and sanitation, planning, customer service, business plans and entrepreneurship.</p> <p>Course Fee:  Culinary and Hospitality Course Fe...</p>	ELE	79101203
CTE ProStart I	<p>This course from the National Restaurant Association Educational Foundation and Colorado Restaurant Foundation introduces students to a competency-based foodservice & hospitality management curriculum offered to students in grades 10-12. It is a study of culinary arts, restaurant and lodging management, employability skills, and business entrepreneurship coupled with paid mentored work internships in a broad spectrum of industry restaurant, foodservice, and lodging operations. Students who wish to obtain the national ProStart certification must complete a 400 - hour guided internship and pass the exams for both ProStart 1 & 2. Successful participants in the program will have the opportunity to receive college credits, earn industry certifications and credentials,</p>	ELE	79101205

	<p>compete in the ProStart Invitational Competitions, and apply for industry scholarships. FCCLA is also an integral part of this course.</p> <p>Course Fee: Culinary and Hospitality Course Fe...</p>		
<p>MSU-RST 1550 Food Fundamentals</p>	<p>The fundamentals of food are explored through visual and sensory analysis. Food identification, selection and sourcing are explored through demonstrations, videos, and kitchen tours of the Hospitality Learning Center. Course activities utilize food and kitchen vocabulary vital to a professional food service manager. The principles of food safety and sanitation and their relationship to the daily operations of food service are integrated throughout the course. ServSafe Food Handler Certification is achieved by each student during this course.</p> <p>3 MSU Credits</p> <p>Course Fee Proposal</p>	<p>ELE</p>	<p>69101300</p>
<p>CTE ProStart 2</p>	<p>This course from the National Restaurant Association Educational Foundation and Colorado Restaurant Foundation, allows students to continue developing college and career employment skills for the restaurant and hospitality industries. The basic skills taught in ProStart I will be reviewed and additional competencies such as customer relations, accounting procedures, and more advanced food preparation skills will be taught. Students who wish to obtain the national ProStart certification must complete a 400 - hour</p>	<p>Ele</p>	<p>79101304</p>

	<p>guided internship and pass the exams for both ProStart 1 & 2. Students will investigate industry career paths and have the opportunity to work in paid internships at hotel and lodging properties. Additionally, successful participants will also receive college credits, earn industry certifications and credentials, compete in the ProStart Invitational Competitions, and apply for industry scholarships. FCCLA is also an integral part of this course Credit .5 Course Fee Proposal \$ ☰ Culinary and Hospitality Course Fe...</p>		
<p>MSU-RST 2550- Food Preparation</p>	<p>Prerequisite(s): HTE 1533 or RST 1550 This course is designed to introduce students to properties of foods and changes that occur during preparation. Students will learn basic skills in food preparation and presentation while implementing food safety and sanitation standards. Students will conduct quality tests on prepared food and use data to evaluate the appearance, composition, taste, tenderness and selection of food products.</p> <p>3 MSU Credits</p> <p>☰ Culinary and Hospitality Cours... 1</p>	<p>ELE</p>	<p>69101301</p>
<p>CTE Culinary Arts</p>	<p>Culinary Arts/Food Production incorporates a student-run restaurant open to the public focusing on operation, food preparation, customer service, front/back of the house experiences, food safety, and management.</p>	<p>ELE</p>	<p>79101302</p>

	<p>Course Fee: ☰ Culinary and Hospitality Course Fe... IQ-E Appendix A</p>		
MSU - RST 2550 Food Preperation	<p>Prerequisite(s): HTE 1533 or RST 1550 This course is designed to introduce students to properties of foods and changes that occur during preparation. Students will learn basic skills in food preparation and presentation while implementing food safety and sanitation standards. Students will conduct quality tests on prepared food and use data to evaluate the appearance, composition, taste, tenderness and selection of food products. 3 MSU Credits</p> <p>Course Fee Proposal ☰ Culinary and Hospitality Course Fe...</p>		69101304
CTE Food FCS WLB	<p>Students build on prior knowledge and skills in the program of study to further develop and apply employability and technical skills that prepare them for success in future career and postsecondary education.</p> <p>Course Fee Proposal ☰ Culinary and Hospitality Course Fe...</p>	ELE	79101999S1/S2
ProStart Youth Apprenticeship	<p>This upper-level culinary program is an opportunity for students to put their culinary & restaurant management knowledge to the test! Students are enrolled in the National Restaurant Association's "RYRA" (Restaurant Youth Registered Apprenticeship) program and can start earning hours towards the "Restaurant Line Cook Apprenticeship" starting at 17 years old. Students learn</p>	ELE	79101306

	<p>applicable industry skills through class instruction and can earn paid work hours outside of class time through an approved employer or through the Legacy Campus Café. All student certifications/ trainings are funded through the Colorado Restaurant Foundation! In addition, students will be working alongside the Hospitality Youth Apprenticeship program to cater Legacy Campus events, teaching them communication, leadership, cost analysis, teamwork, responsibility, and professionalism- skills they can apply to any industry they choose for their future.</p>		
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Superintendent File: IGA-E-2

Signature Page

Does the Career and Technical Education (CTE) Coordinator approve adoption of this program? <i>** Your signature below indicates your approval of the program.</i>
Signature _____ <i>Aimee Barker</i> _____

Does the Chief Assessment Officer (or designee) approve adoption of this program? <i>** Your signature below indicates your approval of the program.</i>
Signature _____ <i>Mathias Reynolds</i> _____

Does the Assistant Superintendent approve adoption of this program? <i>** Your signature below indicates your approval of the program.</i>
Signature _____ <i>Danny Winsor</i> _____

Does the Board of Education approve adoption of this program?	Yes	No
Date of BOE Meeting _____		
Signature _____		

Superintendent File: IGA-E-2

Office use: The following information is required to build individual courses into Infinite Campus

Credit Type: (FNA, PRA, MAT, etc)	
Department Code:	
Course Number:	
Course entered in NCAA database if applicable.	
Update Graduation Competencies course document if applicable for Math and English courses.	
VIP Code:	
CIP Code:	
Add to HEAR list, if applicable.	
Course Mapping SCED code:	
Date entered into Infinite Campus	
Credit amount:	

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