

## Culinary, Recreation & Entertainment

| Division | Cluster                 | Pathway                              | State Program Area | Local Program (Career Major)         |
|----------|-------------------------|--------------------------------------|--------------------|--------------------------------------|
| F&CS     | Hospitality and Tourism | Recreation, Amusements & Attractions | Casino and Gaming  | Culinary, Recreation & Entertainment |

| <b>Culinary, Recreation &amp; Entertainment (1050 hours)</b>                      |                                    |   |                             |
|---|------------------------------------|---|-----------------------------|
| Hours   | Course Title                       | Topics/Units  | Year/Class (AM or PM)       |
| <b>High School/Part-Time<br/>Full-Time Adult<br/>Student Semester 1 (260 hrs)</b> |                                    |   |                             |
| 140   | Intro to Culinary Arts             | <ul style="list-style-type: none"> <li>• Safety, Sanitation &amp; Tools</li> <li>• History &amp; Ethics</li> <li>• Kitchen &amp; Equipment Fundamentals</li> <li>• Career Exploration &amp; Cuisines &amp; Cultures</li> <li>• Job seeking skills</li> <li>• Career options</li> <li>• Job shadow</li> <li>• Soft skills</li> </ul>   | Year 1(2018-19)<br>AM Class |
| 120   | Nutrition Techniques & Preparation | <ul style="list-style-type: none"> <li>• Basic Nutrition</li> <li>• Selection &amp; prep of raw and prepared foods</li> <li>• Storage, food processing, marinades</li> <li>• Time, Temp &amp; Cut fundamentals</li> </ul>   | Year 1(2018-19)<br>AM Class |
| <b>High School/Part-Time<br/>Full-Time Adult<br/>Student Semester 2 (265 hrs)</b> |                                    |   |                             |
| 120   | Foundations in Culinary I          | <ul style="list-style-type: none"> <li>• Recipes &amp; Measurements, Weights &amp; Scaling</li> <li>• Cookware</li> <li>• Cooking Techniques</li> <li>• Herbs, spices, oils, condiments, etc</li> <li>• Marinades, Rubs, Stocks, soups and sauces</li> </ul>  | Year 1(2018-19)<br>AM Class |
| 145   | Foundations in Culinary II         | <ul style="list-style-type: none"> <li>• Advanced culinary skills</li> <li>• Fruits, Vegetables, starches, legumes and grain products</li> <li>• Salads and salad dressings</li> <li>• Regulations of inspecting, grading of meats, eggs, dairy, fruits and vegetables</li> <li>• Food presentation &amp; Flow of food service</li> <li>• Purchasing, bidding and inventory</li> <li>• Baking Techniques</li> <li>• Desserts</li> </ul> | Year 1(2018-19)<br>AM Class |

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| Course Title  | Topics/Units                       | Quarter/Semester/AM/PM   |                             |
|---|------------------------------------|--|-----------------------------|
| <b>Full-Time Adult Student<br/>Semester 1 (260 hrs)</b> |                                    |  |                             |
| 140   | Customer Service & Guest Relations | <ul style="list-style-type: none"> <li>• Service Industry overview</li> <li>• Assessing customer needs</li> <li>• Customer Experience</li> <li>• Selling processes</li> <li>• Problem Solving/Decision-making</li> <li>• Communication</li> <li>• Teamwork</li> <li>• Technology Applications</li> <li>• Organization &amp; Presentation</li> <li>• Goal-setting</li> <li>• Management and Leadership</li> </ul>   | Year 1(2018-19)<br>PM Class |
| 120   | Business Communications            | <ul style="list-style-type: none"> <li>• Communication/Interpersonal skills</li> <li>• Communication strategies</li> <li>• Use of proper language</li> <li>• Verbal, written and technology communication systems</li> <li>• Telephone and meeting etiquette</li> <li>• Listening skills</li> </ul>  | Year 1(2018-19)<br>PM Class |
| <b>Full-Time Adult Student<br/>Semester 2 (265 hrs)</b> |                                    |  |                             |
| 120   | Hospitality & Entertainment        | <ul style="list-style-type: none"> <li>• Safety, security and environmental issues</li> <li>• Legal and Ethics in Entertainment</li> <li>• Gaming</li> <li>• Employee standards for service methods to meet guest expectations</li> <li>• Analyze systems to evaluate and resolve customer/guest complaints</li> <li>• Organizational structures and management practices of, venues, and facilities used for entertainment and recreation</li> <li>• Time Management</li> </ul> | Year 1(2018-19)<br>PM Class |
| 145   | Event Planning                     | <ul style="list-style-type: none"> <li>• Event regulations and safety</li> <li>• Event planning and setup</li> <li>• Event budget and resources</li> <li>• Crowd management and logistics</li> <li>• Marketing principles</li> <li>• Internship or work simulated project</li> </ul>   | Year 1(2018-19)<br>PM Class |