



"I am so glad I chose Food Science this year, what better combination than food and learning?"

Precious Ijomah



"Food Science makes me a better chef! I know where what I am cooking comes from and how to cook it best."

Kaileigh Turnquist



"Culinary Arts has presented me with new opportunities, taught me new skills, and has given me a taste of and prepared me for a future in the culinary industry."

Kaylyn Vite



"Culinary Arts has taught me how to work with everyone and to make the best of any situation handed to me."

Payton Rein



"Culinary Arts has helped me decide what I want to do for the rest of my life."

Sarah Fetchko



Learning that works for America

*It is the policy of Plano ISD not to discriminate on the basis of race, color, national origin, gender or handicap in its career and technical education programs, services, or activities as required by Title VI of the Civil Rights Act of 1964, as amended; Title IX of the Educational Amendments of 1972; and Section 503 and 504 of the Rehabilitation Act of 1973, as amended.
Version 2017-11-14*



Career & Technical Education offers **Culinary** related classes that provide an opportunity for students to **learn skills** for use in high school, college, a career after graduation and/or as a financial means to help further their education. **CTE Culinary** blends **academics and career preparation** to produce **well-rounded graduates** ready for opportunities in the fields of **Hospitality and Tourism, Culinary Arts** and **Culinary Sciences**. Many **CTE Culinary** related classes give students the opportunity to join a nationally recognized organization that provides **leadership experiences** and **career development**. **FCCLA** and **SkillsUSA** are among the possibilities.



Principles of Hospitality & Tourism (grades 9-12)

Students will explore the multifaceted Hospitality & Tourism industry including exciting topics such as travel and tourism, amusements, resorts, attractions, restaurants and food services.

Food Science (grades 11-12) 1 science credit

Food Science is the study of the nature of foods, the causes of deterioration, the principles underlying food processing and the improvement of foods for the consumer. Food lab investigations are an integral part of the class. Satisfies the 4th science credit.

Introduction to Culinary Arts (grades 10-12)

This course involves planning, organizing, staffing, and management of various culinary operations. Food labs are included to enable students to experience culinary techniques and practices of a well-run restaurant.

Culinary Arts (grades 11-12)

Designed for those interested in food service employment or planning to major in hotel and restaurant management in the future. Students practice skills to prepare meals in the state of the art commercial kitchen which are then served in their own East Side Bistro. Opportunities to compete in Culinary competitions through youth organizations are included.

Practicum in Culinary Arts (grade 12)

Designed for students that have completed the Culinary Arts course above. Advanced techniques in quantity food preparation will be practiced. Emphasis is on serving quality meals for school and community groups at East Side Bistro. Internships may be arranged at local restaurants to gain additional experience.

Career Preparation I & II (grades 11-12)

Students gain work experience at local businesses by participating in this paid, on-the-job training program that includes related classroom instruction. Students choose the industry they want to pursue. Reliable transportation is a must.

Courses may not be offered on all campuses. Check with the campus counseling department.