

Food and Beverage Services Media CTE Program

The following courses will be taught on the Auburn Junior High School campus. Students will be transported between campuses by an Auburn City Schools' school bus.

Career Tech Student Organization: Family, Career and Community Leaders of America (FCCLA) Career Readiness Indicator Credential: ServSafe Food Handler, ServSafe Manager, Food and Beverage Skills for Success

Introduction to Hospitality and Tourism

Course Code: **16001G1001**

1 Credit

Prerequisite: None

Course Fee:\$40

This course is the prerequisite for the classes in the Food and Beverage Service pathway. Hands-on training is especially important in the Hospitality and Tourism cluster. Students will have access to laboratory environments on the AJHS campus where they can experience practical, real-world circumstances in the hospitality and tourism field. School-based laboratory experiences in safe, appropriate settings are essential for developing expertise.

Culinary Arts I

Course Code: **16053G1012**

1 Credit

Prerequisite: A grade of 70 or higher in Intro to Hospitality and Tourism

Course Fee: \$60

Culinary I introduce students to basic food production, management, and service activities in both Back of House (BOH) and Front of House (FOH). Emphasis is placed on safety, sanitation, and basic food preparation. Skills in mathematics, science, and communication are reinforced in this course. The required school-based laboratory for the Hospitality and Tourism cluster is a commercial food service kitchen with a food serving and dining area. School-based laboratory

Culinary Arts II

Course Code: **16053G1022**

1 Credit

Prerequisite: A grade of 70 or higher in Culinary Arts I

Course Fee: \$60

Culinary Arts II provides advanced experiences in food production, management, and service. Topics include food service operations, advanced food production, and professionalism. Skills in mathematics, communication, creative thinking, and entrepreneurship are reinforced in this course. The required school-based laboratory for the Hospitality and Tourism cluster is a commercial food service kitchen with a food- serving and dining area. School-based laboratory experiences are essential for students to develop skills in the industry

Baking and Pastry Arts

Course Code: **16056G1000**

1 Credit

Prerequisite: A grade of 70 or higher in Culinary Arts I

Course Fee: \$60

In this course, students will develop professional baking skills, including recipe costing, scaling, equipment usage, and straight dough methods for products like baguettes, rolls, pan breads, and hearth breads. They'll also learn to make cookies, quick breads, muffins, and biscuits. Advanced topics cover fermentation, ingredient functionality, mixing methods, flour types, and baking chemistry. Students will produce artisan breads, laminated doughs, savory and specialty baked goods, breakfast pastries, high-ratio cakes, and decorative centerpieces.