Restaurant, Food, and Beverage Services CTE

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

Hospitality and Tourism	
Course Code: 16001G1000	1 Credit
Prerequisite: None	Course Fee: \$40

This course is the prerequisite for the classes in the Restaurants, Food and Beverage Service pathway. Major topics include introduction to hospitality and tourism, recreation, travel and tourism, lodging, restaurants and food and beverage services, safety and sanitation, customer relations, and quality services.

Culinary I	
Course Code: 16053G1012	1 Credit
Prerequisite: Hospitality and Tourism (min. grade of 70)	Course Fee: \$60

Culinary I introduces students to basic food production, management, and service activities in both the back and front-of-the-house. Emphasis is placed on sanitation, safety, and basic food preparation.

Culinary II	
Course Code: 16053G1022	1 Credit
Prerequisite: Culinary I (min. grade of 70)	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 inmathematics, communication, creative thinking, and entrepreneurship are reinforced in this course.

