

**2012-2013  
Career and Technical Education  
Hospitality & Tourism Courses**

**For up-to-date Bright Futures and State University System course eligibility information, go to: [www.floridastudentfinancialaid.org/SSFAD/bf/acadrequire.htm](http://www.floridastudentfinancialaid.org/SSFAD/bf/acadrequire.htm)**

**For up-to-date NCAA Clearinghouse course eligibility information, go to: [https://web1.ncaa.org/eligibilitycenter/student/index\\_student.html](https://web1.ncaa.org/eligibilitycenter/student/index_student.html)**

**The first seven digits of any course number listed below are determined by the Florida Department of Education. The 8<sup>th</sup> digit of any course number listed below is issued only by BCPS to meet the scheduling needs of our district.**

**Program Title: Culinary Arts  
Course Title: Culinary Arts 1  
Course Number: 8800510  
Credit: 1.00  
Grade Level: 9-12**

**Major Concepts/Content**

This course covers the history of the food service industry and careers in that industry. Also covered are state mandated guidelines for food service and how to attain food handler training certification; safety in the workplace; employability skills; leadership/teamwork skills; care and use of commercial culinary equipment; basic food science; basic nutrition; and following recipes in food preparation labs.

Family, Career and Community Leaders of America, is the appropriate career and technical student organization (CTSO) for providing leadership training and reinforcing specific career and technical skills. Career and Technical Student Organizations, when provided, shall be an integral part of the instructional program, and the activities of such organizations are defined as part of the curriculum in accordance with Rule 6A-6.065, FAC.

**PRE REQUISITE: None**

General Course Information:

	YES	NO	Other
Graduation Requirement		X	
Bright Futures (BF)			
Florida Academic Scholar (FAS)		X	
Florida Medallion Scholar (FMS)		X	
Florida Gold Seal Vocational (FGSV)	X		4 YR 24 CREDIT OPTION ONLY **
State University System (SUS)	X		ELECTIVE
National Collegiate Athletic Association (NCAA)		X	
BCPS "Core" Course		X	
Course Level 1=below grade level, 2= at grade level, 3= above grade level			<b>2</b>
Industry Credential Eligible	X		
Weighted Quality Points			
State Honors (1 quality point)		X	
BCPS Local Honors ONLY (1 quality point)		X	
Pre IB (1 quality point)		X	
Pre AICE (1 quality point)		X	
AP (Advanced Placement) (2 quality points) *		X	
IB (International Baccalaureate) (2 quality points)		X	
AICE (Advanced International Certificate of Education) (2 quality points)		X	
Technical Dual Enrollment (2 quality points)		X	

\* Must take AP exam; otherwise only 1 quality point.

\*\* For the 3-year, 18 credit option, requirements may differ. See your guidance counselor for more information.

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**Program Title:** Culinary Arts  
**Course Title:** Culinary Arts 2  
**Course Number:** 8800520  
**Credit:** 1.00  
**Grade Level:** 9-12

**Major Concepts/Content**

In this course students will learn and perform front-of-the-house and back-of-the-house duties. Students will prepare quality food products and present them creatively; demonstrate safe, sanitary work procedures; understand food science principles related to cooking and baking; and utilize nutrition concepts when planning meals/menus.

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**PRE REQUISITE: Culinary Arts 1.**

General Course Information:

	YES	NO	Other
Graduation Requirement		X	
Bright Futures (BF)			
Florida Academic Scholar (FAS)		X	
Florida Medallion Scholar (FMS)		X	
Florida Gold Seal Vocational (FGSV)	X		4 YR 24 CREDIT OPTION ONLY **
State University System (SUS)	X		ELECTIVE
National Collegiate Athletic Association (NCAA)		X	
BCPS "Core" Course		X	
Course Level 1=below grade level, 2= at grade level, 3= above grade level			<b>2</b>
Industry Credential Eligible	X		
Weighted Quality Points			
State Honors (1 quality point)		X	
BCPS Local Honors ONLY (1 quality point)		X	
Pre IB (1 quality point)		X	
Pre AICE (1 quality point)		X	
AP (Advanced Placement) (2 quality points) *		X	
IB (International Baccalaureate) (2 quality points)		X	
AICE (Advanced International Certificate of Education) (2 quality points)		X	
Technical Dual Enrollment (2 quality points)	X		

\* Must take AP exam; otherwise only 1 quality point.

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**Program Title:** Culinary Arts  
**Course Title:** Culinary Arts 3  
**Course Number:** 8800530  
**Credit:** 1.00  
**Grade Level:** 9-12

**Major Concepts/Content**

In this course the student will research career opportunities in professional cooking/baking; follow guidelines on food selection, purchasing, and storage; and use communication skills. Students will prepare and present a variety of advanced food products; create centerpieces; and research laws specific to the hospitality industry (including handling of alcohol). Also covered are management skills; how to develop a business plan; and utilization of technology in the workplace. Students will be knowledgeable about food safety manager training/certification training programs that are acceptable in Florida.

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**PRE REQUISITE: Culinary Arts 2.**

General Course Information:

	YES	NO	Other
Graduation Requirement		X	
Bright Futures (BF)			
Florida Academic Scholar (FAS)		X	
Florida Medallion Scholar (FMS)		X	
Florida Gold Seal Vocational (FGSV)	X		4 YR 24 CREDIT OPTION ONLY **
State University System (SUS)	X		ELECTIVE
National Collegiate Athletic Association (NCAA)		X	
BCPS "Core" Course		X	
Course Level 1=below grade level, 2= at grade level, 3= above grade level			2
Industry Credential Eligible	X		
Weighted Quality Points			
State Honors (1 quality point)		X	
BCPS Local Honors ONLY (1 quality point)		X	
Pre IB (1 quality point)		X	
Pre AICE (1 quality point)		X	
AP (Advanced Placement) (2 quality points) *		X	
IB (International Baccalaureate) (2 quality points)		X	
AICE (Advanced International Certificate of Education) (2 quality points)		X	
Technical Dual Enrollment (2 quality points)	X		

\* Must take AP exam; otherwise only 1 quality point.

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**Program Title: Culinary Arts**  
**Course Title: Culinary Arts 4**  
**Course Number: 8800540**  
**Credit: 1.00**  
**Grade Level: 9-12**

**Major Concepts/Content**

In this course students will prepare various meals and food products including those for individuals with various nutritional needs and/or dietary restrictions. The relationship between nutrition and wellness will be examined. Cost control techniques and profitability will be covered as well as analysis of food establishment menus. Students will also demonstrate basic financial literacy skills.

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**PRE REQUISITE: Culinary Arts 3.**

General Course Information:

	YES	NO	Other
Graduation Requirement		X	
Bright Futures (BF)			
Florida Academic Scholar (FAS)		X	
Florida Medallion Scholar (FMS)		X	
Florida Gold Seal Vocational (FGSV)	X		4 YR 24 CREDIT OPTION ONLY **
State University System (SUS)	X		ELECTIVE
National Collegiate Athletic Association (NCAA)		X	
BCPS "Core" Course		X	
Course Level 1=below grade level, 2= at grade level, 3= above grade level			<b>3</b>
Industry Credential Eligible	X		
Weighted Quality Points			
State Honors (1 quality point)		X	
BCPS Local Honors ONLY (1 quality point)	X		
Pre IB (1 quality point)		X	
Pre AICE (1 quality point)		X	
AP (Advanced Placement) (2 quality points) *		X	
IB (International Baccalaureate) (2 quality points)		X	
AICE (Advanced International Certificate of Education) (2 quality points)		X	
Technical Dual Enrollment (2 quality points)	X		

\* Must take AP exam; otherwise only 1 quality point.

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**Program Title:** Culinary And Hospitality Specialties  
**Course Title:** Culinary And Hospitality Specialties 1  
**Course Number:** 8800540  
**Credit:** 1.00  
**Grade Level:** 9-12

**Major Concepts/Content**

This course includes food safety and sanitation; workplace safety; using social networking as a marketing tool; entrepreneurship; the correlation between food and science; and catering. Food preparation activities are throughout the course and the culmination of the course is a capstone project.

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**PRE REQUISITE: Culinary Arts 4.**

General Course Information:

	YES	NO	Other
Graduation Requirement		X	
Bright Futures (BF)			
Florida Academic Scholar (FAS)		X	
Florida Medallion Scholar (FMS)		X	
Florida Gold Seal Vocational (FGSV)	X		4 YR 24 CREDIT OPTION ONLY **
State University System (SUS)	X		ELECTIVE
National Collegiate Athletic Association (NCAA)		X	
BCPS "Core" Course		X	
Course Level 1=below grade level, 2= at grade level, 3= above grade level			3
Industry Credential Eligible	X		
Weighted Quality Points			
State Honors (1 quality point)		X	
BCPS Local Honors ONLY (1 quality point)	X		
Pre IB (1 quality point)		X	
Pre AICE (1 quality point)		X	
AP (Advanced Placement) (2 quality points) *		X	
IB (International Baccalaureate) (2 quality points)		X	
AICE (Advanced International Certificate of Education) (2 quality points)		X	
Technical Dual Enrollment (2 quality points)	X		

\* Must take AP exam; otherwise only 1 quality point.

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**Program Title:** Culinary And Hospitality Specialties  
**Course Title:** Culinary And Hospitality Specialties 2  
**Course Number:** 8800540  
**Credit:** 1.00  
**Grade Level:** 9-12

**Major Concepts/Content**

This course includes the utilization of technology in the hospitality industry; sustainability; leadership and teamwork; recognition of special dietary needs; and catering activities. Food preparation activities at an advanced level are throughout the course and the culmination of the course is a capstone project.

Family, Career and Community Leaders of America, is the appropriate career and technical student organization (CTSO) for providing leadership training and reinforcing specific career and technical skills. Career and Technical Student Organizations, when provided, shall be an integral part of the instructional program, and the activities of such organizations are defined as part of the curriculum in accordance with Rule 6A-6.065, FAC.

**PRE REQUISITE: Culinary Arts 4.**

General Course Information:

	YES	NO	Other
Graduation Requirement		X	
Bright Futures (BF)			
Florida Academic Scholar (FAS)		X	
Florida Medallion Scholar (FMS)		X	
Florida Gold Seal Vocational (FGSV)	X		4 YR 24 CREDIT OPTION ONLY **
State University System (SUS)	X		ELECTIVE
National Collegiate Athletic Association (NCAA)		X	
BCPS "Core" Course		X	
Course Level 1=below grade level, 2= at grade level, 3= above grade level			3
Industry Credential Eligible	X		
Weighted Quality Points			
State Honors (1 quality point)		X	
BCPS Local Honors ONLY (1 quality point)	X		
Pre IB (1 quality point)		X	
Pre AICE (1 quality point)		X	
AP (Advanced Placement) (2 quality points) *		X	
IB (International Baccalaureate) (2 quality points)		X	
AICE (Advanced International Certificate of Education) (2 quality points)		X	
Technical Dual Enrollment (2 quality points)	X		

\* Must take AP exam; otherwise only 1 quality point.

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**Program Title: Lodging Operations**  
**Course Title: Introduction to Hospitality and Tourism**  
**Course Number: 8850110**  
**Credit: 1.00**  
**Grade Level: 9-12**

**Major Concepts/Content**

The purpose of this course is to provide students with experiences and skills necessary for entry and development of a career in the hospitality industry.

DECA, an association of marketing students (secondary) is the appropriate career and technical student organization for providing leadership training and reinforcing specific career and technical skills. Career and Technical Student Organizations provide activities for students as an integral part of the instruction offered. The activities of such organizations are defined as part of the curriculum in accordance with Rule 6A-6.065, F.A.C.

General Course Information:

	YES	NO	Other
Graduation Requirement		X	
Bright Futures (BF)			
Florida Academic Scholar (FAS)		X	
Florida Medallion Scholar (FMS)		X	
Florida Gold Seal Vocational (FGSV)	X		4 YR 24 CREDIT OPTION ONLY **
State University System (SUS)	X		ELECTIVE
National Collegiate Athletic Association (NCAA)		X	
BCPS "Core" Course		X	
Course Level 1=below grade level, 2= at grade level, 3= above grade level			<b>2</b>
Industry Credential Eligible		X	
Weighted Quality Points			
State Honors (1 quality point)		X	
BCPS Local Honors ONLY (1 quality point)		X	
Pre IB (1 quality point)		X	
Pre AICE (1 quality point)		X	
AP (Advanced Placement) (2 quality points) *		X	
IB (International Baccalaureate) (2 quality points)		X	
AICE (Advanced International Certificate of Education) (2 quality points)		X	
Technical Dual Enrollment (2 quality points)		X	

\* Must take AP exam; otherwise only 1 quality point.

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**Program Title: Lodging Operations**  
**Course Title: Lodging Principals**  
**Course Number: 8830320**  
**Credit: 1.00**  
**Grade Level: 9-12**

**Major Concepts/Content**

The purpose of this course is to provide students with the competencies required for employment at the career specialist level in a variety of hospitality related industries. There is no occupational completion point at the conclusion of this course.

General Course Information:

	YES	NO	Other
Graduation Requirement		X	
Bright Futures (BF)			
Florida Academic Scholar (FAS)		X	
Florida Medallion Scholar (FMS)		X	
Florida Gold Seal Vocational (FGSV)	X		4 YR 24 CREDIT OPTION ONLY **
State University System (SUS)	X		ELECTIVE
National Collegiate Athletic Association (NCAA)		X	
BCPS "Core" Course		X	
Course Level 1=below grade level, 2= at grade level, 3= above grade level			<b>2</b>
Industry Credential Eligible		X	
Weighted Quality Points			
State Honors (1 quality point)		X	
BCPS Local Honors ONLY (1 quality point)		X	
Pre IB (1 quality point)		X	
Pre AICE (1 quality point)		X	
AP (Advanced Placement) (2 quality points) *		X	
IB (International Baccalaureate) (2 quality points)		X	
AICE (Advanced International Certificate of Education) (2 quality points)		X	
Technical Dual Enrollment (2 quality points)		X	

\* Must take AP exam; otherwise only 1 quality point.

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**Program Title: Lodging Operations**  
**Course Title: Hospitality and Tourism Internship**  
**Course Number: 8845130**  
**Credit: 1.00**  
**Grade Level: 9-12**  
**Major Concepts/Content**

The Hospitality and Tourism Internship course provides students the opportunity to demonstrate human relations, communications, and employability skills necessary for entry-level employment in the travel and tourism industry. Additionally, it will enhance the instruction and competencies developed through classroom instruction.

General Course Information:

	YES	NO	Other
Graduation Requirement		X	
Bright Futures (BF)			
Florida Academic Scholar (FAS)		X	
Florida Medallion Scholar (FMS)		X	
Florida Gold Seal Vocational (FGSV)	X		4 YR 24 CREDIT OPTION ONLY **
State University System (SUS)	X		ELECTIVE
National Collegiate Athletic Association (NCAA)		X	
BCPS "Core" Course		X	
Course Level 1=below grade level, 2= at grade level, 3= above grade level			<b>2</b>
Industry Credential Eligible		X	
Weighted Quality Points			
State Honors (1 quality point)		X	
BCPS Local Honors ONLY (1 quality point)		X	
Pre IB (1 quality point)		X	
Pre AICE (1 quality point)		X	
AP (Advanced Placement) (2 quality points) *		X	
IB (International Baccalaureate) (2 quality points)		X	
AICE (Advanced International Certificate of Education) (2 quality points)		X	
Technical Dual Enrollment (2 quality points)		X	

\* Must take AP exam; otherwise only 1 quality point.

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**Program Title: Lodging Operations**  
**Course Title: Lodging Applications**  
**Course Number: 8830330**  
**Credit: 1.00**  
**Grade Level: 9-12**

**Major Concepts/Content**

The purpose of this course is to provide students with the skills and knowledge required for supervisory level and mid-management level employment in a wide variety of hospitality related industries.

General Course Information:

	YES	NO	Other
Graduation Requirement		X	
Bright Futures (BF)			
Florida Academic Scholar (FAS)		X	
Florida Medallion Scholar (FMS)		X	
Florida Gold Seal Vocational (FGSV)	X		4 YR 24 CREDIT OPTION ONLY **
State University System (SUS)	X		ELECTIVE
National Collegiate Athletic Association (NCAA)		X	
BCPS "Core" Course		X	
Course Level 1=below grade level, 2= at grade level, 3= above grade level			<b>2</b>
Industry Credential Eligible		X	
Weighted Quality Points			
State Honors (1 quality point)		X	
BCPS Local Honors ONLY (1 quality point)		X	
Pre IB (1 quality point)		X	
Pre AICE (1 quality point)		X	
AP (Advanced Placement) (2 quality points) *		X	
IB (International Baccalaureate) (2 quality points)		X	
AICE (Advanced International Certificate of Education) (2 quality points)		X	
Technical Dual Enrollment (2 quality points)		X	

\* Must take AP exam; otherwise only 1 quality point.

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## Practical Arts Courses

**Course Title:** Principles of Food Preparation

**Course Number:** 85003900

**Credit:** .50

**Grade Level:** 9-12

### Major Concepts/Content

The purpose of this course is to prepare students to understand the principles of food preparation, selection and storage, basic food preparation, and selection of food services. Instruction and learning activities are provided in a laboratory setting using hands-on experiences with the tools, equipment and materials appropriate to the course content and in accordance with current practices. Activities provide instruction in: the application of the principles of food preparation, food selection and storage, choosing appropriate food service for various occasions and the use of small and large appliances, kitchen tools and equipment.

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**PRE REQUISITE:** None

General Course Information:

	YES	NO	Other
Graduation Requirement		X	
Bright Futures (BF)			
Florida Academic Scholar (FAS)		X	
Florida Medallion Scholar (FMS)		X	
Florida Gold Seal Vocational (FGSV)	X		4 YR 24 CREDIT OPTION ONLY **
State University System (SUS)	X		ELECTIVE
National Collegiate Athletic Association (NCAA)		X	
BCPS "Core" Course		X	
Course Level 1=below grade level, 2= at grade level, 3= above grade level			2
Industry Credential Eligible		X	
Weighted Quality Points			
State Honors (1 quality point)		X	
BCPS Local Honors ONLY (1 quality point)		X	
Pre IB (1 quality point)		X	
Pre AICE (1 quality point)		X	
AP (Advanced Placement) (2 quality points) *		X	
IB (International Baccalaureate) (2 quality points)		X	
AICE (Advanced International Certificate of Education) (2 quality points)		X	
Technical Dual Enrollment (2 quality points)		X	

\* Must take AP exam; otherwise only 1 quality point.

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**Course Title:** Nutrition and Wellness  
**Course Number:** 85003550  
**Credit:** .50  
**Grade Level:** 9-12

**Major Concepts/Content**

The purpose of this course is to prepare students to understand the relationship between nutrition and wellness. The program also provides for selection, preparation, service and storage of foods. It allows students to use technology to practice meal management techniques directed toward nutritional food choices based on the life cycle. This course will provide an awareness of consumer issues relating to health and wellness. Classroom food laboratory activities are an integral part of this program. Safe use and care of small and large appliances, as well as, kitchen tools and equipment are practiced in a foods laboratory. Family, Career and Community Leaders of America, is the appropriate career and technical student organization (CTSO) for providing leadership training and reinforcing specific career and technical skills.

**PRE REQUISITE:** None

**General Course Information:**

	YES	NO	Other
<b>Graduation Requirement</b>		X	
<b>Bright Futures (BF)</b>			
Florida Academic Scholar (FAS)		X	
Florida Medallion Scholar (FMS)		X	
Florida Gold Seal Vocational (FGSV)	X		4 YR 24 CREDIT OPTION ONLY **
State University System (SUS)	X		ELECTIVE
National Collegiate Athletic Association (NCAA)		X	
BCPS "Core" Course		X	
Course Level 1=below grade level, 2= at grade level, 3= above grade level			2
Industry Credential Eligible		X	
<b>Weighted Quality Points</b>			
State Honors (1 quality point)		X	
BCPS Local Honors ONLY (1 quality point)		X	
Pre IB (1 quality point)		X	
Pre AICE (1 quality point)		X	
AP (Advanced Placement) (2 quality points) *		X	
IB (International Baccalaureate) (2 quality points)		X	
AICE (Advanced International Certificate of Education) (2 quality points)		X	
Technical Dual Enrollment (2 quality points)		X	

\* Must take AP exam; otherwise only 1 quality point.

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