



Culinary Science & Hospitality Academy

The Culinary Science & Hospitality Academy introduces students to the opportunities for a career in the restaurant & food service and travel & tourism industry. Upon successful completion of one of the areas of concentration (earning a C or higher in each concentration course, beginning with the Class of 2020), students may receive a navy cord for graduation and will be prepared for college and career success in the industries of Food Science Technology, Restaurant Services, or Travel and Tourism. Please see a Family & Consumer Science (FACS) or Marketing teacher for specific details. The Culinary Science & Hospitality Academy is currently offered at all traditional high schools in Davidson County unless otherwise specified below.

Restaurant Services

Oak Grove High School Only

Integrates culinary classes with specialized commercial operations to offer an intensive learning environment. Students gain practical training in cold and hot food production, baking and pastry, guest relations, business management, and service skills.

Students are required to complete the following courses:

Foods & Nutrition 1 Introduction to Culinary Arts & Hospitality
Culinary Arts & Hospitality 1 Honors
Culinary Arts & Hospitality 2* Honors

In addition, students must choose one (1) of the following courses:

Career Management Personal Finance
Microsoft Word & PowerPoint Principles of Business & Finance
Multimedia & Webpage Design^ Microsoft Excel^
Entrepreneurship 1^ Internship^
Apprenticeship^

^This course has a prerequisite. Please see the Davidson County Schools High School Planning Guide or a CDC for more information regarding prerequisites.

Travel & Tourism

Introduces students to the industry of travel, tourism, and recreational marketing. Students acquire knowledge and skills in business and marketing strategies, leadership, communication and interpersonal skills, as well as customer relations.

Students are required to complete the following courses:

Marketing
Principles of Business & Finance

Students are also required to complete one (1) of the two (2) course sequences from the list below:

Entrepreneurship 1^
Hospitality & Tourism*

OR

Sports & Entertainment Marketing 1
Sports & Entertainment Marketing 2*

In addition, students must choose 1 of the following courses:

Career Management
Microsoft Word & PowerPoint
Multimedia & Webpage Design^
Personal Finance
Microsoft Excel^
Internship^
Apprenticeship^

^This course has a prerequisite. Please see the Davidson County Schools High School Planning Guide or a CDC for more information regarding prerequisites.

Food Science Technology

Provides an in-depth understanding of how technology affects the food that we eat. Students will examine production, processing, preparation, preservation, and packaging principles along the farm to the table continuum.

Students are required to complete two (2) courses from the list below:

Foods & Nutrition 1
Foods & Nutrition 2* OR Food Science Technology* Honors

In addition, students must choose three (3) courses from the list below:

Career Management Marketing
Microsoft Word & PowerPoint Personal Finance
Principles of Business & Finance Microsoft Excel^
Entrepreneurship 1^ Internship^
Apprenticeship^

^This course has a prerequisite. Please see the Davidson County Schools High School Planning Guide or a CDC for more information regarding prerequisites.

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Career & Technical Education
Davidson County Schools

