

NON-CYCLE REQUEST FORM

Curricular Area: Family and Consumer Science

Course Title: Introduction to Culinary Arts and Hospitality (5438 INT CUL HOS)

Grade Level(s): 9-12 Semester or Year Long Course

Building: Jefferson High School Submission Date: 3/20/2026

Name of Contact Person: Barbara Payton/Diana Reif

Part A: Documentation

1. What is the rationale or purpose for this proposal? Please include as much quantifiable information as is available; e.g., needs assessment, test scores, etc.

Introduction to Culinary Arts and Hospitality will replace Advanced Nutrition and Wellness (ANW). ANW is a prerequisite for Principles of Hospitality (and therefore the Hospitality Management CTE Pathway). The Indiana Department of Education (IDOE) considers ANW a foundations course and stopped providing funding. The new course, Introduction to Culinary Arts and Hospitality, has very similar curriculum to ANW, is specifically designed to serve as a lead into the Hospitality Management CTE Pathway, and receives CTE funding at \$299 per student.

Part B: Proposed Curricular Changes

1. What student population will be served by this proposal? Please include an estimate of the number of students impacted by this proposal.

Introduction to Culinary Arts and Hospitality is designed to be taken by students of every ability who have an interest in learning basic kitchen safety/sanitation techniques and food preparation. The course will include career explorations within the food service industry for those students considering it as a profession.

Jefferson High School has 229 requests for ANW for the 2026-27 school year (and an additional 158 have ANW listed as an alternate)

2. What specific changes will be made to the curriculum?

Both courses cover nutrition, safety/sanitation, basic culinary skills, and career explorations. Introduction to Culinary Arts and Hospitality includes customer relations in the curriculum.

3. How will these changes affect current learner outcomes and indicators?
Overall, the learner outcomes and indicators will be the same with the added bonus of learning more about customer service.
4. What “Scientifically Based Research” supports the request?
The IDOE has created this course to specifically prepare students for the Hospitality Management CTE Pathway.
5. What are the course prerequisites?
None
6. How will this information be shared with other staff to be impacted by this change?
The proposed change has been shared with the Family and Consumer Science Department. JHS administration will share final approval with the department once it’s finalized. Counselors will be updated through their weekly team meetings. The JHS Curriculum Guide will be updated next fall prior to scheduling for the 2027-28 school year.
7. What is the proposed date of implementation?
Fall 2026

Part C: Cost Estimates

Please be specific as possible; include numbers, amounts of time, etc. wherever possible.

Costs would be the same as they are currently due to replacing ANW.

Estimates	
Additional staff	0
Supplementary material(s)	0
Supplies	0
Staff Development	0
Textbooks	0
Equipment	0
Other	
Other	

Part D: Assessments

Describe the process by which you intend to assess this curriculum. How will the results of the assessment be shared with staff, Sr. Leaders, and the Board of Education? What is the timeline for this assessment?

The curriculum will be assessed through scheduled PLC time each semester. Following these meetings, teachers submit a summary to the JHS administrator overseeing their department. This information can then be shared with the administration team.

Timelines

LEA presentation: _____

Cabinet presentation: _____

Board presentation: _____

Board approval: _____