

Geneva High School

Memorandum

To: Board of Education

From: Doug Drexler

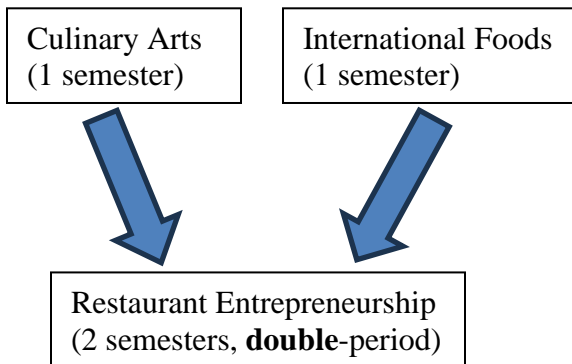
Date: October 17th, 2024

Re: GHS New and Modified Courses for 2025-2026

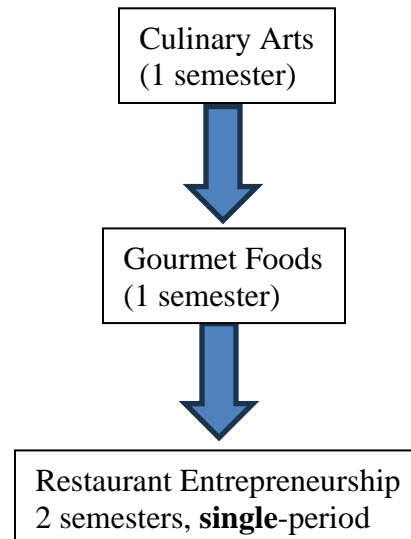
Cc: Dr. Barrett, Mrs. Sims, Dr. Petmezas

Although it seems as if the current school year is just getting underway, we have already been planning for the 2025-2026 school year. The proposed changes for next year exist in our culinary course pathway, with one new course replacing an existing course, and another existing course being shifted from a double-period course to a single-period course. Below is a summary of the current and proposed culinary course pathways:

Current



Proposed



Additional Information about this recommendation:

- Gourmet Foods replaces International Foods
- The Gourmet Foods course will combine much of the existing content from International Foods with many of the culinary skills currently developed in the double-period Restaurant Entrepreneurship course.
- Students in Gourmet Foods will now be able to earn their Food Handler's License from the Illinois Department of Public Health. This industry credential is geared towards general employees hired to handle food in entry level positions. Students already having this credential will be attractive hires for restaurants, retirement communities, and college dining centers.

- Restaurant Entrepreneurship shifts from a double-period class to a single-period class. This is possible because all students enrolling in Restaurant Entrepreneurship will have taken the same two prerequisite courses (Culinary Arts and Gourmet Foods) and many of the prerequisite skills will be shifted to the Gourmet Foods course. As part of Restaurant Entrepreneurship, students will now have the opportunity to earn their Food Manager's License from the Illinois Department of Public Health. This industry credential is geared toward employees working at or desiring to move into a management level position. It provides employers with evidence that students are proficient in basic food handling practices and know how to apply them in a food service facility. Additionally, students planning to attend culinary school are usually required to have this license prior to enrolling. Students already having this credential will be highly attractive to a variety of employers.
- Overall, the full pathway of culinary courses becomes more accessible to students under this plan. Currently, students must commit to a minimum of 5 semesters to complete the Culinary pathway; the proposed change shifts this to a minimum of 4 semesters. Additionally, the proposed changes eliminates the need for students to take a double-period class, which some students simply do not have space for in their schedules.
- The Baking & Pastries course and the Hospitality & Tourism course will both continue to exist in their current forms. Both of these courses will continue to be recommended, not required, prerequisites for Restaurant Entrepreneurship.

This recommendation will better enable us to meet the continually evolving needs of our students. This recommendation is unlikely to require significant changes in staffing, space, or materials.

To date, this recommendation has been reviewed by the GHS Department Chairs, Building Leadership Team, Building Administration, Secondary Principals, and the Administrative Cabinet. We await your approval before allowing students to register for these courses.

Please let us know if you have any questions about the proposed changes that appear in this report. We request that this recommendation appear on the October 28th Board of Education agenda for an informational presentation, with a subsequent vote for approval at the November Board of Education meeting so that we can incorporate these changes into our course selection documents.