

**District 709**  
**2012-13 Proposed Curriculum/Program Changes - Middle/High School**

Course Title	Department	Grades	Credits	Prerequisites	Rationale
<b>Changes in Course Title and/or Structure or Alignment</b>					
Classical Line Cooking (Class was called International Cooking)	Career & Tech Ed/Hospitality and Tourism (Culinary Arts)	9-12	1.0		This is an overview of food preparation techniques used by our casual/fine dining restaurant. This course emphasizes fast pace food production, station mise en place set up, timing, service and menu concept. Basic cooking competencies will be reinforced cooking competencies consist of grain cookery, sandwich, preparation, pasta cookery, broiling steaks, sautéing, salad preparation, with consideration of allergies. Some food math and recipe costing will also be explored. Students will work with all kitchen positions on rotation through out the semester.

Course Title	Department	Grades	Credits	Prerequisites	Rationale
Course Drops					
Accounting II	Career & Tech Ed/Business	9-12	.5		Spring 2012 budget reduction
Home Interior Design	Career & Tech Ed/Family & Consumer Science	10-12	.5		Spring 2012 budget reduction
Independent Living/ Consumer Economics	Career & Tech Ed/Family & Consumer Science	9-12	.5		Spring 2012 budget reduction
Graphic Arts/Digital Design Lab	Career & Tech Ed/Art	9-12	.5		Spring 2012 budget reduction
Graphic Arts/Digital Design (Imaging)	Career & Tech Ed/Art	9-12	.5		Spring 2012 budget reduction