

Beeville ISD
BOARD OF TRUSTEES

Date: August 29, 2019 Presented By: Dr. Puig

Subject: Culinary Arts Related Page(s) 2

Action

BACKGROUND INFORMATION:

The Beeville CTE Culinary Arts program of study will instruct 9th through 12th grade students in both culinary arts and hospitality.

Students will be introduced to culinary skills that they will maintain and expand throughout their tenure in the program. The curriculum will focus on the importance of sanitation standards, product presentation, hospitality theory, cuisines, baking, pastry, food science, nutrition, and food history as well as quality high volume food production.

The program training facility will be designed as a multi-function space with a full service commercial kitchen. By design, students will be immersed in a real-world industrial kitchen that allows them to experience a full range of cooking techniques including grilling, sautéing, roasting, searing and baking. These skills will be showcased through student led catering and hospitality events.

The Beeville CTE Culinary Arts program of study will produce graduates who will be prepared for employment in the hospitality industry and/or further education.

RECOMMENDATION:

Approval

BOARD ACTION REQUIRED

I move the Board approve the plan designs for culinary arts.