

Lubbock ISD

Summer Culinary Arts Course

Program Goal

Allow students to demonstrate content mastery during an *accelerated* program to obtain required course credit.

Serve campuses and students without access to Culinary Arts programs

COURSES OFFERED ON CAMPUSES

- Introduction to Culinary Arts (students obtain food handlers permit)
- Culinary Arts (**SUMMER COURSE**)-----Pre-requisite to the Advanced Culinary course

COURSES OFFERED AT THE ADVANCED TECHNOLOGY CENTER (ATC)

- Advanced Culinary Arts
- Practicum in Culinary Arts

Logistics of Summer Program

- Course will be offered July 10-August 3 (4-weeks)
- Course will be from 8am-noon (Monday-Thursday)- 64 total hours
- Course will be held at the Byron Martin ATC (3201 Ave. Q)
- Students are expected to arrive on time and complete ALL assignments and labs
- Students must have at least 90% attendance (or 58 hours to receive credit for the course).
- If students are absent, they must work with the instructor to complete make-up hours
- Students will receive 2.0 credits for the Culinary Arts course on their transcript pending successful completion of the accelerated summer course.

Student Requirements

- Student is *currently* in 10th or 11th grade
- Student did not fail a course the previous school year
- Student has submitted their online application
- Student has viable transportation
- Student provides a copy of their current food handlers permit (pre-course requirement)

Pre-Course Requirements

- Complete the ServSafe FOOD HANDLERS COURSE
 - Offered online at www.servsafe.com
 - Includes self-paced modules and certification assessment
- Be enrolled in at least one CTE course during the upcoming school year

Student Interest Form

<https://forms.gle/S6CJxhvMnKpKiQFP6>

ONLY complete this document if you are SERIOUS and COMMITTED to summer culinary!