



PARAMOUNT UNIFIED SCHOOL DISTRICT

OUR MISSION IS TO ENSURE LEARNING AND SUCCESS FOR EACH STUDENT BY PROVIDING A QUALITY EDUCATION.

New CTE Pathway: Food Service and Hospitality

Board of Education Meeting
June 10, 2015

David J. Verdugo, Ed.D., Co-Interim Superintendent
Delores Stephens, Co-Interim Superintendent
Deborah Stark, Ed.D., Assistant Superintendent
Manuel San Miguel Ed.D., Director, Educational Services

Purpose of Presentation

Provide the Board of Education an update on:

- Process used to select new CTE pathway
- Pathway selected by the committee
- Timeline for implementation

How was the new CTE pathway selected?

A committee of teachers, counselors and administrators representing middle and high schools analyzed five CTE pathways: Education, Food Service and Hospitality, Business and Finance, Arts and Entertainment and Public Service. The Committee discussed which of the pathways best met the following criteria:

- Offers job opportunities for students.
- Allows students to pursue a degree beyond high school.
- Generated student interest.
- Promotes an engaging environment where students experience and practice the depth of the standards.
- Has varied and multiple opportunities for internships within the community.
- Allows for the development of new A-G courses.

How was the new CTE pathway selected?

Of the five possible pathways three best met the conditions for further consideration:

- Food Service and Hospitality
- Education
- Arts and Entertainment

How was the new CTE pathway selected?

The committee analyzed the benefits and risks of all three pathways. The Food Service and Hospitality Pathway generated the highest rating.

What are the benefits of the Food Service and Hospitality Pathway?

- Provides new A-G/UC course opportunities.
- Provides internships with local businesses.
- Offers hands-on, high interest experiences.
- Provides students with opportunities to learn to operate their own business.
- Has the potential to attract students from outside the district.
- Generated highest student interest.

Which courses are in the new pathway?

Course	Description	Grade	Timeline
Principles of Nutrition	<p>CTE Standards: A 1.0, A 2.0, A 8.0, B 1.0, B 2.0, B 3.0, B 6.0</p> <ul style="list-style-type: none"> Culinary Industry overview, safe food handling, sanitation and cleaning, safety and emergency procedures, cleaning equipment and facilities. Six basic nutrients, U.S dietary guidelines, reading food labels and nutritional panels, contemporary diets and cultural differences. Introduction to measurement, cooking utensils, basic knife skills, cooking methods and principles. Introduction to breads, grains, legumes, potatoes, eggs, fruits and vegetables. Introduction to plating and garnishing. 	9th Grade	2015-16
Advanced Principles of Nutrition	<p>CTE Standards: A 2.0, A 4.0, A 5.0, A 8.0, B 1.0, B 2.0, B 3.0, B 6.0, B 10.0</p> <ul style="list-style-type: none"> Culinary Industry overview, safe food handling, sanitation and cleaning, safety and emergency procedures, cleaning equipment and facilities. Menu design around restrictive diets – religious social/health, American Dietetic Association guidelines, addressing obesity and portion control, organic vs. modified. Advanced cooking methods and principles. Introduction to meat, poultry, fish and seafood. 	10th Grade	2016-17
Culinary Arts I	<p>CTE Standards: A 2.0, B 1.0, B 2.0, B 3.0, B 5.0, B 6.0, B 7.0,</p> <ul style="list-style-type: none"> Culinary Industry overview, safe food handling, sanitation and cleaning, safety and emergency procedures, cleaning equipment and facilities. Introduction to soups stalks and sauces. Introduction to dessert cookery. 	11th Grade	2017-18
Culinary Arts II	<p>CTE Standards: A 2.0, A 3.0, A 6.0, A 7.0, B 1.0, B 2.0, B 3.0, B 4.0, B 6.0, B 8.0, B 11.0, B 12.0</p> <ul style="list-style-type: none"> Culinary Industry overview, safe food handling, sanitation and cleaning, safety and emergency procedures, cleaning equipment and facilities. Procedures for handling accidents, role of CAL/OSHA, Industry laws and regulations, Americans with Disabilities Act, facilities management, personnel management, purchasing and receiving goods, advanced knife skills, advanced tools, advanced cooking trends, advanced recipes and food preparation, cost control, marketing and entrepreneurship. 	12th Grade	2018-19

Timeline for Implementation

Activity	Who is Responsible	Date
Visit Surrounding Food Service and Hospitality programs	Manuel San Miguel	May, 2015 and ongoing
Classroom Visit - West Campus	Manuel San Miguel	June, 2015
Develop Plan to Modify Facilities	Manuel San Miguel	June, 2015 and ongoing
Course and Textbook Board Adoption	Manuel San Miguel	June, 2015
Order Equipment and Materials	Manuel San Miguel	June, 2015
Place new course into Master Schedule	PHS West Administration	June, 2015
Recruit and Hire Staff	Human Resources	Summer, 2015
Curriculum Development	Nancy Manning	Summer, 2015
Research for California Career Pathway Grant Opportunities	Director	Fall, 2015
Provide Professional Development on new course	Nancy Manning	August, 2015
Assess Program	Director	January, 2016

Who was on the CTE selection committee?

School	Name	Position
District Office	Michael Conroy	Assistant Superintendent
District Office	Manuel San Miguel	Director of Student Services
District Office	Nancy Manning	Curriculum Specialist
Alondra	Dolores Barrios	Counselor
Jackson	Laura Donato	Teacher
Zamboni	Steve Tully	Teacher
PHS	Damon Dragos	Assistant Principal
PHS	Patricia Gonzalez	Teacher
PHS	Patricia Jacobo	Counselor
PHS	Jason Sewell	Teacher
PHS	Magy Gharghoury	Teacher
PHS West	Morrie Kosareff	Principal
PHS West	Sharon Bryant	Counselor
PHS West	Brent Jaffe	Teacher
TAP	Maria Childres	Teacher

Questions ?