

Hospitality & Human Services

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Cosmetology 1

Prerequisite: None
Grade: 11
Credit: 4 units
Offered: Career Center

You'll begin building the foundation for advanced studies in cosmetology.

You'll study safety, hygiene, sanitation, manicuring, professional ethics, shampoos and rinses, permanent waving and styling, scalp and facial treatment and state laws and regulations.

You'll also study theory and related subjects and gain experience through lab practice.

Cosmetology 2

Prerequisite: Cosmetology 1
Grade: 12
Credit: 4 units
Offered: Career Center

You'll study in-depth the art of hairstyling, makeup, skin and scalp care, hair color and salon management. You'll work with clients three days a week to develop your skills in a salon-type atmosphere.

At year's end, you'll take the state board exam, given by the S.C. Cosmetic Arts Board, for licensing as a registered cosmetologist.

Culinary Arts Introduction

Prerequisite: None
Grades: 10-11
Credit: 1 unit
Offered: Career Center

You'll be introduced to careers in restaurants, catering and institutional food preparation and service. You'll learn quantity cooking for commercial operations, along with related nutrition, food selection, storage and merchandising.

You'll learn production baking, table service, culinary skills, purchasing, menu planning and catering.

A background in basic math or accounting, book-keeping and nutrition is helpful.

Culinary Arts 1

Prerequisite: Culinary Arts Introduction
Grades: 11-12
Credit: 1 unit
Offered: Career Center

You'll be introduced to the food industry through classroom and lab work. You'll also be required to participate in a minimum of 10 hours of after-school catering activities.

You'll cover subjects ranging from completing applications and developing a resume to food costing and accounting, inventory control, baking and other cooking methods, food safety and marketing.

Take this course only if you're seriously interested in a food industry profession.

Culinary Arts 2

Prerequisite: Culinary Arts 1
Grades: 11-12
Credit: 1 unit
Offered: Career Center

You'll be assigned an on-the-job mentor who'll monitor and document your progress in this final course in the sequence necessary for certification in this cluster.

To complete the cluster, you must accumulate 400 internship hours at a food-service related establishment. You can begin getting these hours in Culinary Arts Introduction.

Event & Entertainment Management

Prerequisites: Introduction to Hospitality and Tourism with a minimum grade of 70 and teacher recommendation
Grades: 10-12
Credit: 1 unit
Offered: Career Center

You'll learn management techniques and strategies to successfully plan, promote and implement special events that create extraordinary and memorable experiences.

You'll learn the basics of what it takes to add the "WOW factor" for customers,

whether it's a sporting event, corporate event, family reunion, cruise, wedding or party.

You'll engage in project- and problem-based learning activities for event evaluation, direct observation and hands-on involvement in planning and staging of special events.

Family & Consumer Science

(Consumer & Homemaking Education 1)

Prerequisite: None
Grades: 9-10
Credit: 1 unit
Offered: Buford, Indian Land, Lancaster (Grades 9-10)

You'll learn to use the decision-making process in choosing a life-style, managing a home and selecting a career.

You'll study family relationships and home management with emphasis on clothing, foods, grooming, manners and child development. You'll do a variety of activities and complete sewing projects.

Foods & Nutrition 1

Prerequisite: None
Grades: 10-12
Credit: 1 unit
Offered: Indian Land

You'll get practical knowledge and experience in planning, preparing and serving meals with an introduction to short-order food service.

You'll study the principles of cooking or preparing meats, vegetables, fruits, eggs, milk, cheese and bakery products.

You'll also study buying and selecting goods and the use of kitchen equipment.

Foods & Nutrition 2

Prerequisite: Foods & Nutrition 1
Grades: 10-12
Credit: 1 unit
Offered: Indian Land

You'll study in-depth preparing and serving food.

You'll focus on food service techniques and learn about special meals, enter-

taining, diets and nutrition careers.

Introduction to Hospitality & Tourism Management

Prerequisite: None
Grades: 9-11
Credit: 1 unit
Offered: Career Center

You'll explore the the hospitality and tourism industry's nature, concepts and impact.

You'll focus on mastering the foundations of the hospitality and tourism industry as you take part in activities that give you a taste of what the hospitality and tourism industry is about.

Introduction to Hospitality Management & Operations

Prerequisite: None
Grades: 9-11
Credit: 1 unit
Offered: Career Center

You'll explore the nature, concepts and impact of the hospitality industry.

You'll learn the industry's foundations, including career exploration, employability and career developmental skills; guest satisfaction; safety; security and environmental practices; the industry's history; and hospitality and tourism segments.

Manage First

Prerequisites: Culinary Arts Introduction, 1, 2
Grades: 11-12
Credit: 1 unit
Offered: Career Center

You'll study control of food service costs; hospitality and restaurant management; human resources management and supervision; ServSafe; customer

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service; food production; inventory and control; managerial account; menu marketing and management and nutrition.

This course is a certification program if you plan to go into culinary, hospitality, tourism or restaurant management at a college.

Parenting Education

Prerequisite: None
Grades: 11-12
Credit: 1 unit
Offered: Andrew Jackson

You'll build good parenting skills as you study prenatal care and planning, the responsibilities of being a parent and consumer decision-making in management of the home.

Sports Nutrition 1

Prerequisite: None
Grades: 10-12
Credit: 1 unit
Offered: Indian Land

You'll study the relationships among physical activity, proper nutrition, sports performance and overall wellness.

You'll learn to prepare nutritious foods and which foods are needed for healthy lifestyles and peak performance.

You'll strengthen your health and wellness and disease prevention through increased knowledge of nutrition and physical activity.

Travel & Tourism Management

Prerequisites: Introduction to Hospitality and Tourism with a minimum grade of 70 and teacher recommendation
Grades: 10-12
Credit: 1 unit
Offered: Career Center

You'll learn management principles and procedures of the travel and tourism industry and destination geography, airlines, international travel, cruising, travel by rail, lodging, recreation, amusements, attractions and resorts.