TUSD

Tucson Unified School District COURSE PROPOSAL FORM

Course Title: Culinary Arts 5,6 CUL105 Food Service Nutrition and Sanitation																
						School/[ol/Department: Career & Technical Education									
NATURE OF REQUEST																
						ndard credit			ELD)			Honors			
New Course Type -			X Dual Credit - College					Exc	eption	nal Ed Intervention						
select one:			CTE					GATE								
			T					Change in title (will require a recorde)								
	ange in Course -	H	Change in course description				믐	Change in title (will require a new code) Change in credit distribution (will require a new code)								
select one:			Change in prerequisites Change in course length					卄	Change in grade level							
		H	Replacing prior course(s)				—	Thange in grade level								
							,									
COURSE DESCRIPTION Distribution Category - select one:																
	Arts			Math (A	lgeb	ra II)					Social Studies (American Governr			rnmer	nt)	
×	Career and Technical Edu	cation		Math (G	eom	netry)					Social Stud		nomics	5)		
☐ English/Language Arts			☐ Math (4 th Credit or higher)						Social Studies (World History/Geography)							
	Electives	☐ Physical Education						World Languages								
☐ Health				Science												
Language Arts - middle school			Science (Lab Science)						Other – Ple	ease expl	lain:					
☐ Math – middle school			☐ Social Studies – middle school													
Math (Algebra I)			Social Studies (American & AZ History/Constitution)													
Into	anded grade levels				,	T F	7 0	1 1					44	1	Х	10
_	ended grade levels: edits: 1.0				Tr		☐ 8 mester		9		☐ 10 X Year		11			12
Cie	cuits. 1.0	Course	lengi	л.	_ L		mester				A fear					
RE	QUIRED DOCUMENTS															
	1. COURSE DESCRIPTI	ON Nev	v/upda	ated cours	se de	escript	tion to be	e includ	ded in	the sc	hool catalog	and/or h	andboo	ok.		
1. COURSE DESCRIPTION New/updated course description to be included in the school catalog and/or handbook. Basic nutrition concepts with emphasis on the nutritional concerns of restaurants and other types of food service operations.																
Includes the theory of nutritional label reading; nutritional food values; and the effects food has on the body. Also includes optimal sanitation policies and procedures; maintaining a clean work environment safe from food-borne illnesses; Hazard																
Analysis Critical Control Points (HACCP); safety and accident prevention; storage, preparation, and cleaning of work surfaces; and legal requirements based on regulations of the local municipality.																
surfaces, and regar requirements based on regulations of the local municipality.																

- 2. COURSE SYLLABUS essential questions, objectives, desired outcomes, assessments, timeline time spent on each section. See Attached
- 3. JUSTISTIFICATION FOR NEW COURSE: provide standards alignment information. This course is intended to offer high school students Pima Communithy College credit with a qualified instructor while satisfying high school CTE elective credit.

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4. DISTRICT ADOPTIONS identify district approved textbooks, software adoptions.

SIGNATURES:

OIGHATOTIEG.			
Tarakan	/s/ Mike Gradowski – Catalina High School	Data	June 1, 2018
Teacher:	/s/ Claudia Mavis – Catalina High School	Date:	
	/s/ Antasio Holley – Catalina High School		June 1, 2018
Principal:		Date:	
	/s/ Dr. Giovanna Grijalva		June 1, 2018
Sr. Director Curriculum Dev:		Date:	
	/s/ Dr. Gabriel Trujillo		June 1, 2018
Asst. Superintendent		Date:	
Curriculum & Instruction:			
Governing Board Approved	YES / NO (Circle one)	Date of GBA approval:	
Governing Board Approved	TES / NO (Clicle offe)	арргочат.	

**** Office Use Only ****

Old Course #(s) if applicable	New Course #(s)	Course Title:	STATE Course Subject Area
			AZ

	Initial	Date
Course information		
Course Catalog Manager (1, 2)		