Available to students from LN and LC, the McKenzie Center for Innovation and Technology houses state-of-the-art equipment and materials in the classrooms and labs. The Center embraces postsecondary-ready competencies through rigorous academic programs and diverse technological courses. McKenzie prepares students for college and career opportunities post-secondary education at two and four-year colleges, military service, workplace entry, or advanced technical training in a variety of business, medical, and industrial fields. The low teacher-student ratio, nurturing environment, innovative technology, and broad array of career programs, focused and motivated students, dual-credited courses and national certifications are continually cited as advantages by McKenzie students.

“M” indicates the course is taught at the McKenzie Center for Innovation and Technology (MCIT).

CULINARY ARTS & HOSPITALITY PATHWAY

INTRODUCTION TO CULINARY ARTS & HOSPITALITY 5438MF – 5438MS
Introduction to Culinary Arts and Hospitality is recommended for all students regardless of their career cluster or pathway, in order to build basic culinary arts knowledge and skills. It is especially appropriate for students with an interest in careers related to Hospitality, Tourism, and Culinary Arts. A project-based approach that utilizes higher order thinking, communication, leadership, and management processes is recommended. Topics include basic culinary skills in the foodservice industry, safety and sanitation, nutrition, customer relations and career investigation. Students are able to explore this industry and examine their own career goals in light of their findings. Laboratory experiences that emphasize industry practices and develop basic skills are required components of this course.

- Recommended Grade Level: 9-10
- Credits: 2 semester course, 1 credit per semester, 2 credits total
- Recommended Prerequisites: Nutrition and Wellness, Advanced Nutrition and Wellness
- Counts as a Directed Elective or Elective for all diplomas

CULINARY ARTS & HOSPITALITY I/REST 100, 120 & 155 (VU) ** 5440F – 5440S
Culinary Arts and Hospitality I prepares students for occupations and higher education programs of study related to the entire spectrum of careers in the hospitality industry. This course builds a foundation that prepares students to enter the Advanced Culinary Arts or Advanced Hospitality courses. Major topics include: introduction to the hospitality industry; food safety and personal hygiene; sanitation and safety; regulations, procedures, and emergencies; basic culinary skills; culinary math; and food preparation techniques and applications; principles of purchasing, storage, preparation, and service of food and food products; apply basic principles of sanitation and safety in order to maintain safe and healthy food service and hospitality environments; use and maintain related tools and equipment; and apply management principles in food service or hospitality operations. Intensive laboratory experiences with commercial applications are a required component of this course of study. Student laboratory experiences may be either school-based or "on-the-job" or a combination of the two. Work-based experiences in the food industry are strongly encouraged. A standards-based plan guides the students’ laboratory experiences.

- Recommended Grade Level: 11-12
- Credits: 2-block class—2 credits per semester; 2 semester course; total of 4 credits
- Weighted Course (1.0)
- Recommended Prerequisites: Nutrition & Wellness, Introduction to Culinary Arts
- Counts as a Directed Elective or Elective for all diplomas
- Course Aligned with postsecondary courses for Dual Credit through Vincennes University
CULINARY ARTS AND HOSPITALITY II/CULN 110 (VU) ** 5346MF – 5346MS

Culinary Arts and Hospitality II: Culinary Arts prepares students for occupations and higher education programs of study related to the entire spectrum of careers in the food industry, including (but not limited to) food production and services; food science, dietetics, and nutrition; and baking and pastry arts. Major topics for this advanced course include: basic baking theory and skills, introduction to breads, introduction to pastry arts, nutrition, nutrition accommodations and adaptations, cost control and purchasing, and current marketing and trends. Instruction and intensive laboratory experiences include commercial applications of principles of nutrition, aesthetic, and sanitary selection; purchasing, storage, preparation, and service of food and food products; using and maintaining related tools and equipment; baking and pastry arts skills; managing operations in food service, food science, or hospitality establishments; providing for the dietary needs of persons with special requirements; and related research, development, and testing. Intensive laboratory experiences with commercial applications are a required component of this course of study. Student laboratory experiences may be either school-based or “on-the-job” or a combination of the two. Advanced Culinary Arts builds upon skills and techniques learned in Culinary Arts and Hospitality Management, which must be successfully completed before enrolling in this advanced course. Work-based experiences in the food industry are strongly encouraged. A standards-based plan guides the students’ laboratory and Work-based experiences.

- Recommended Grade Level: 12
- Required Prerequisites: Culinary Arts 1
- Credits: 3-block class, 3 credits per semester; 2 semester course; total of 6 credits
- Weighted Course (1.0)
- Counts as a Directed Elective or Elective for all diplomas
- Course Aligned with postsecondary courses for Dual Credit through Vincennes University