

<b>Food Science 1</b>		<b>SM2611/SM2612</b>
<p>Providing food for the growing population is one of the largest challenges facing society today. This course will examine the many topics related to food science and prepare students to meet the impending food challenges. Students will explore nutritional aspects of food and the science behind developing, preserving and sustaining food sources. Identifying future food sources, both locally and globally, students will develop products that support future food system challenges.</p>		
<p><b>COURSE NOTE:</b> This course is taught at the Lawrence College &amp; Career Center. Transportation is provided from Lawrence High School and Lawrence Free State High School.</p>		
<p><b>COREQUISITE:</b> Food Science 2</p>		
<b>CREDIT: 0.5</b>	<b>TYPE:</b> Science or Elective	<b>GRADE:</b> 10 -12
<b>STATE COURSE CODE:</b> 22203		<b>COURSE FEE:</b> \$15.00
<b>Food Science 2</b>		<b>SM2621/SM2622</b>
<p>Providing food for the growing population is one of the largest challenges facing society today. This course will examine the many topics related to food science and prepare students to meet the impending food challenges. Students will explore nutritional aspects of food and the science behind developing, preserving and sustaining food sources. Identifying future food sources, both locally and globally, students will develop products that support future food system challenges.</p>		
<p><b>COURSE NOTE:</b> This course is taught at the Lawrence College &amp; Career Center. Transportation is provided from Lawrence High School and Lawrence Free State High School.</p>		
<p><b>COREQUISITE:</b> Food Science 1</p>		
<b>CREDIT: 0.5</b>	<b>TYPE:</b> Science or Elective	<b>GRADE:</b> 10-12
<b>STATE COURSE CODE:</b> 22203		<b>COURSE FEE:</b> \$15.00
<b>Advanced Culinary 1</b>		<b>HT2021/HT2022</b>
<p>Advanced Culinary I is a course available to USD 497 junior and seniors at the Lawrence College &amp; Career Center. Transportation is provided to the Lawrence College &amp; Career Center from both Lawrence High School and Lawrence Free State High School. Students who take the course will also need to enroll in Advanced Culinary II and Professional Skills.</p> <p>Advanced Culinary I &amp; II builds on previously attained culinary skills of food preparation and production for the more advanced culinary students. Units of study include: perfecting knife skills, protein production, mother sauces, starch and vegetable dishes, with and emphasis on breads and pastry. An in-depth study of regional food specialties and international cuisines will be included in this course. Students in class should have a strong desire to enter the culinary career pathway.</p>		
<p><b>COURSE NOTE:</b> This course is taught at the Lawrence College &amp; Career Center. Transportation is provided from Lawrence High School and Lawrence Free State High School.</p>		
<p><b>PREREQUISITE:</b> Culinary 2  <b>COREQUISITE:</b> Advanced Culinary 2</p>		
<b>CREDIT: 0.5</b>	<b>TYPE:</b> Elective	<b>GRADE:</b> 11-12
<b>STATE COURSE CODE:</b> 34056		<b>COURSE FEE:</b> \$15.00

<b>Advanced Culinary 2</b>		<b>HT3011/HT3012</b>
<p>Advanced Culinary I &amp; II builds on previously attained culinary skills of food preparation and production for the more advanced culinary students. Units of study include: perfecting knife skills, protein production, mother sauces, starch and vegetable dishes, with and emphasis on breads and pastry. An in-depth study of regional food specialties and international cuisines will be included in this course. Students in class should have a strong desire to enter the culinary career pathway.</p>		
<p><b>COURSE NOTE:</b> This course is taught at the Lawrence College &amp; Career Center. Transportation is provided from Lawrence High School and Lawrence Free State High School.</p>		
<p><b>PREREQUISITE:</b> Culinary 2  <b>COREQUISITE:</b> Advanced Culinary 1</p>		
<b>CREDIT: 0.5</b>	<b>TYPE:</b> Elective	<b>GRADE:</b> 11-12
<b>STATE COURSE CODE:</b> 34056		<b>COURSE FEE:</b> \$15.00
<b>Baking and Pastry 1</b>		<b>HT3111/HT3112</b>
<p>This course builds upon the Baking and Pastry I course by refining and expanding skills of production management. Topics also include analyzing the scientific reactions during production and expanding the skill development to address the finer aspects of the field.</p>		
<p><b>COURSE NOTE:</b> This course is taught at the Lawrence College &amp; Career Center. Transportation is provided from Lawrence High School and Lawrence Free State High School.</p>		
<p><b>PREREQUISITE:</b> Advanced Culinary 1 and Advanced Culinary 2  <b>COREQUISITE:</b> Baking and Pastry 2</p>		
<b>CREDIT: 0.5</b>	<b>TYPE:</b> Elective	<b>GRADE:</b> 11-12
<b>STATE COURSE CODE:</b> 34057		<b>COURSE FEE:</b> \$15.00
<b>Baking and Pastry 2</b>		<b>HT3121/HT3122</b>
<p>This course builds upon the Baking and Pastry I course by refining and expanding skills of production management. Topics also include analyzing the scientific reactions during production and expanding the skill development to address the finer aspects of the field.</p>		
<p><b>COURSE NOTE:</b> This course is taught at the Lawrence College &amp; Career Center. Transportation is provided from Lawrence High School and Lawrence Free State High School.</p>		
<p><b>PREREQUISITE:</b> Advanced Culinary 1 and Advanced Culinary 2  <b>COREQUISITE:</b> Baking and Pastry 1</p>		
<b>CREDIT: 0.5</b>	<b>TYPE:</b> Elective	<b>GRADE:</b> 11-12
<b>STATE COURSE CODE:</b> 34057		<b>COURSE FEE:</b> \$15.00
<b>Event Planning and Management</b>		<b>HT2111/HT2112</b>
<p>Event Planning &amp; Management is a course available to USD 497 juniors and seniors at the Lawrence College &amp; Career Center. Transportation is provided to the Lawrence College &amp; Career Center from both Lawrence High School and Lawrence Free State High School. Students who take this course will also need to enroll in Career &amp; Community Connections Service Learning and Professional Skills.</p>		

Event Planning and Management provides students with the knowledge and skills related to the event planning and implementation process. It will include establishing client relationships, the importance of communication, planning process, resource management, quality service and staffing issues.

**COURSE NOTE:** This course is taught at the Lawrence College & Career Center. Transportation is provided from Lawrence High School and Lawrence Free State High School.

**PREREQUISITE:** Advanced Culinary 1 and Advanced Culinary 2

**COREQUISITE:** Career and Community Connections Service Learning

**COREQUISITE:** If you take this course, you must also take HS3011/HS3012 - Career & Community Connections Service Learning Experience

If you take this course, you must also take W99CC1/W99CC2 - Professional Skills Sem. 1

<b>CREDIT: 0.5</b>	<b>TYPE:</b> Elective	<b>GRADE:</b> 11-12
<b>STATE COURSE CODE:</b> 34052		<b>COURSE FEE:</b> \$15.00
<b>Career &amp; Community Connections Service Learning Experience</b>		<b>HS3011/HS3012</b>

Career and Community Connections: Service Learning Experience provides students with service-work experience and community impact project development in fields related to human services. Goals are set cooperatively by the student, teacher, and community partners based on service learning framework and community needs. The course consists of service site experiences, development of community impact projects and classroom activities including progress monitoring, reflection and analysis, experience-based portfolio, further study of the field and discussion regarding experiences that students encounter within human services.

**COURSE NOTE:** This course is taught at the Lawrence College & Career Center. Transportation is provided from Lawrence High School and Lawrence Free State High School.

**PREREQUISITE:** Advanced Culinary 1 and Advanced Culinary 2

**COREQUISITE:** Event Planning and Management

<b>CREDIT: 0.5</b>	<b>TYPE:</b> Elective	<b>GRADE:</b> 11-12
<b>STATE COURSE CODE:</b> 34056		<b>COURSE FEE:</b> \$15.00