

OPENING DOORS TO THE **FUTURE**

Business and Industry Endorsement *Culinary Arts CTE Pathway*

Grade	Language Arts	Math	Science	Social Studies	Required CTE Courses	Potential Certification Opportunities
9 th	English I	Algebra I	Biology	World History	*Introduction to Culinary Arts (1 Credit)	Certification: Food Safety Manage
10 th	English II	Geometry	Chemistry		*Culinary Arts (2 Credit)	
11 th	English III	Approved 3 rd Year Math	Approved 3 rd Year Science	U.S. History	*Adv Culinary Arts^A (2 Credit)	
12 th	English IV OR Approved 4 th Year English	Approved 4 th Year Math	Approved 4 th Year Science	Government AND Economics	*Practicum Culinary Arts^A (2 Credits) OR *Food Science^A (1 Credit)	

Required Electives
*Business Information Management (1 Credit) *Professional Communication (.5 Credit) *Dollars and Sense (.5 Credit)

Sample Career Opportunities	High School	On the Job Training	Certificate	Associate's Degree	Bachelor's Degree	Advanced College Degree	Average Annual Salary	Possible Majors
Chef/Head Cook		X	X	X			\$43,285	*Business *Culinary Arts *Restaurant Management *Hospitality
Restaurant Cook		X					\$37,000	
Food and Beverage Managers		X	X	X	X	X	\$55,619	
Sous Chef	X	X	X	X	X		\$40,000	

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Introduction to Culinary Arts

TSDS PEIMS Code: 13022550 (INCULART)

Grade Placement: 9–10

Recommended Prerequisite: Principles of Hospitality and Tourism.

GHS Section 4065

Available as a CTE Elective

Prerequisite: None.

Credit: 1

Introduction to Culinary Arts will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. The course will provide insight into the operation of a well-run restaurant. Introduction to Culinary Arts will provide insight into food production skills, various levels of industry management, and hospitality skills. This is an entry level course for students interested in pursuing a career in the food service industry. This course is offered as a classroom and laboratory-based course.

Culinary Arts

TSDS PEIMS Code: 13022600 (CULARTS)

Grade Placement: 10–12

Recommended Prerequisites: Principles of Hospitality and Tourism and Introduction to Culinary Arts.

GHS Section 4066

Available as a CTE Elective

Prerequisite: None.

Credit: 2

Culinary Arts begins with the fundamentals and principles of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national sanitation certification or other appropriate industry certifications. This course is offered as a laboratory-based course.

Advanced Culinary Arts

TSDS PEIMS Code: 13022650 (ADCULART)

Grade Placement: 10–12

Recommended Prerequisites: Principles of Hospitality and Tourism and Introduction to Culinary Arts.

GHS Section 4066A

Designated for Pathway Students

Prerequisite: Culinary Arts.

Credit: 2

Advanced Culinary Arts will extend content and enhance skills introduced in Culinary Arts by in-depth instruction of industry-driven standards to prepare students for success in higher education, certifications, and/or immediate employment.

Practicum in Culinary Arts

TSDS PEIMS Code: 13022700 (First Time Taken) (PRACCUL1) Designated for Pathway Students
13022710 (Second Time Taken) (PRACCUL2)

Grade Placement: 11–12

Practicum in Culinary Arts is a unique practicum that provides occupationally specific opportunities for students to participate in a learning experience that combines classroom instruction with actual business and industry career experiences. Practicum in Culinary Arts integrates academic and career and technical education; provides more interdisciplinary instruction; and supports strong partnerships among schools, businesses, and community institutions with the goal of preparing students with a variety of skills in a fast-changing culinary art-based workplace.

GHS Section 4037

Prerequisite: Culinary Arts.

Credit: 2