

Culinary Arts

Pathway: Human Services

In this course, students gain valuable skills and experience as they learn the art of food preparation and service. This program combines classroom instruction with hands-on application. Students bake and cook in a fully equipped commercial kitchen and are taught important management skills such as safety and sanitation, food cost control, menu planning, and teamwork. Students also have the opportunity to earn a variety of industry recognized certifications.

Course Considerations

- Basic Math
- Basic Writing
- Interpersonal Communication
- Students with severe food allergies must consider the risk of a shared kitchen
- Good health and hygiene practices
- Good motor skills in order to avoid injury from tools. i.e. knives, food processors, hot ovens
- Ability to lift heavy trays and participate in rigorous cleaning activities

CTE Academic Alignment:

Without a Personal Curriculum:

- 4th Math
- Online learning
- 3rd Science
- 2nd World Language
- Visual Performing and Applied Arts

With a Personal Curriculum:

- 3rd Social Studies
- Physical Education
- Visual Performing and Applied Arts
- High School Technical Math



Potential Careers:

- Restaurant Manager
- Food Technician
- Dietitian
- Chef
- Food Service Director
- Entrepreneur