

Every delicious taste and smell you love is the original creation of a culinary expert. What mouthwatering samples will you whip up?



Pathway Description:

The culinary pathway prepares students for a successful restaurant and foodservice career. Students learn important skills and gain valuable experience in the restaurant and foodservice industry.

Key Competencies:

- Demonstrate the techniques and practices for food safety and work place safety in the hospitality and food industry.
- Develop professional skills for the food industry.
- Demonstrate the knowledge, skills, and practices required for food production and services.
- Explore controlling foodservice costs.
- Explore purchasing and inventory procedures.
- Identify and recognize marketing and menu concepts.
- Apply the principles of conversation in foodservice.

Courses (HS Credits):

4029 Exploring FCS Pathways (2)
 4021 Culinary Essentials (2)
 4032 ProStart I (2)
 4033 ProStart II (2)
 X065 Internship (2)

College Credits: ProStart certification

Annual National Average Salary for Chef: \$43,100

Career Opportunities:

Chef	Mixologist
Restaurant Host	Restaurant Manager
Food Scientist	