

HOSPITALITY and TOURISM

CULINARY ARTS



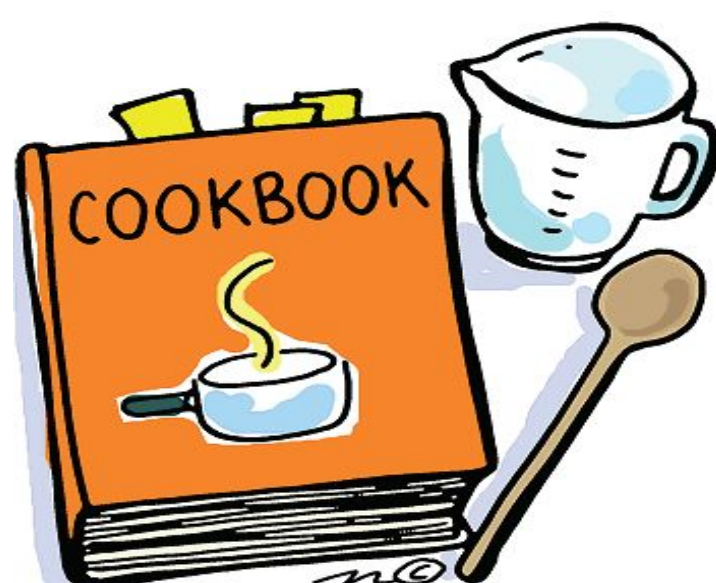
DOES THIS CAREER PATHWAY FIT YOUR INTERESTS AND LIFESTYLE? WOULD YOU LIKE A CAREER IN CULINARY ARTS? COMPLETING A CAREER PATHWAY WILL PREPARE YOU TO TAKE ADVANTAGE OF POSTSECONDARY OPTIONS, SUCH AS ON-THE-JOB TRAINING, CERTIFICATION PROGRAMS, AND TWO- AND FOUR-YEAR DEGREES.

EXPLORE YOUR OPTIONS!



CULINARY ARTS IS:

- > HIGH SKILL
- > HIGH WAGE
- > HIGH DEMAND



SAMPLE OCCUPATIONS REQUIRING:

HIGH SCHOOL DIPLOMA

- > CHEF & HEAD COOK
- > FIRST-LINE SUPERVISOR OF FOOD PREPARATION & SERVING WORKERS

ASSOC OR TECHNICAL DEGREES

- > BAKER/PASTRY CHEF
- > SOUS CHEF
- > RESTAURANT MANAGER

BACHELOR'S DEGREE

- > CAREER AND TECHNICAL EDUCATION TEACHER
- > CULINARY ARTS INSTRUCTOR
- > EXECUTIVE CHEF

GRADUATE OR PROF. DEGREE

- > FOOD SERVICE MANAGER

1 EXPLORER COURSE REQUIRED			GRADES
FOOD & NUTRITION	WMS, LJH/ ADAMS	.50	9-12
CULINARY 1	ADAMS	.50	10-12
1 CONCENTRATOR COURSE REQUIRED			
CULINARY 2 CE	Taylor <small>(Prior to 2024)</small>	1.00	10-12
PROSTART 1 CE	ADAMS	1.00	10-12
SUGGESTED COMPLETER COURSE			
CULINARY 3 CE	Taylor <small>(Prior to 2024)</small>	1.00	11-12
BAKING & PASTRY	ADAMS	.50	11-12
PROSTART 2 CE	ADAMS	1.00	10-12
CTE INTERNSHIP	MCMULLIN	.50	12

ALL PATHWAYS REQUIRE 3 CREDITS TO COMPLETE

