

Culinary Arts

If creativity and food go together for you, then this is a logical choice. In Culinary Arts you will explore and discover how to plan and prepare memorable meals by using popular cooking methods and learning how to create and understand recipes. You will learn about safe food handling and preparation skills. In this pathway you have the opportunity to earn ServSafe and ProStart certification.

Is this you?

- ✓ I am creative
- ✓ I believe food is art
- ✓ I am a team player
- ✓ I enjoy a fast pace

Career Opportunities: Chef, Restaurant Manager, Dietitian, Banquet Manager

Potential to Earn



2 Industry Certifications



3+ College Credits

Course Work in this Career Pathway

Middle School Career Exploration Courses	Flavors of Culinary Arts, Textiles/Design & Child Dev. Grades 7 or 8	Flavors of Nutrition, Health Sciences & Human Services Grades 7 or 8	
Intro-Level Course	Culinary Arts 1 Grades 9-12		
Specialized Courses	Culinary Arts 2 Grades 9-12	Nutritional Science Grades 11-12	Food Science Process & Production Grades 11-12
Capstone Courses	Culinary Arts 3 DC Grades 11-12	Youth Apprenticeship Grades 11-12	

DC – Dual Credit