

# **Culinary Arts**

# Career & Technology Program Pathway 2022 – 2023

| CER 19                        | 9 <sup>th</sup>           | 10 <sup>th</sup>            | 11 <sup>th</sup>  | 12 <sup>th</sup>  |
|-------------------------------|---------------------------|-----------------------------|---|---|
| Program Courses               |                           |                             | Culinary Arts I  Every Year:  • Fundamentals of Food Production * ^  Even Years:  • Catering & Banquet Service Operations *  Odd Years:  • Dining Room Service & Operations + * | Culinary Arts II  Every Year:  Contemporary Cuisine * +  Hospitality & Tourism Capstone  Even Years:  Catering & Banquet Service Operations *  Odd Years:  Dining Room Service & Operations + * |
| <b>Other Required Courses</b> |                           |                             |   |   |
| Suggested Courses             | Creative<br>Digital Media | Intro to Culinary<br>Arts ^ |   |   |

### Career Tech Student Organization (CTSO)

SkillsUSA: Students participate in leadership and competitive events.

### **Work-Based Learning**

Students participate in work-based learning through the following options:

- bradents participate in work based learning through the rollowing option
- Job Placement
   Simulated Work Environment
- Internship
   School Based Enterprise

- Apprenticeship & Pre-Apprenticeship
- Entrepreneurship

## **Industry Recognized Credentials**

- CPR First Aid (1 point)
- National Restaurant Association ServeSafe (3 points) ^
- ProStart Certification of Achievement (9 points)

## **College Credit Opportunities**

Contemporary Cuisine – FNH 135 ServSafe – Owens Community College (2 credit hours)

Dining Room Service & Operations – FHN 130 Dining Room & Beverage Management – Owens Community College (2 credit hours)

Intro to Culinary Arts – CTCF002 – Introduction to Hospitality and Tourism (2 credit hours)

Fundamentals of Food Production – CTCF005 – Basic Food Production (4 credit hours)

ServSafe Manager Certification – CTCF001 – Sanitation and Safety (2 credit hours)

#### Webxam

LO (34MD) Culinary Arts – Four total webxams

| Key | + = CCP | ^ = CTAG | @ = Articulation Agreement | * = Webxam Tested Course |
|-----|---------|----------|----------------------------|--------------------------|
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