

CULINARY ARTS PATHWAY

The Culinary Arts Department is designed for students interested in careers within the Food Service Industry, one of the largest and fastest growing industries in the world. This Pathway is ideally a three-year program that can be tailored to one or two years on an individual basis. This Pathway integrates a rigorous academic curriculum, but it also provides “hands-on” training in a student-operated restaurant. Students are exposed to different baking and cooking techniques, a variety of table services, and customer relations. This Pathway provides a professional environment so students will culminate a basic, well-rounded education in Culinary Arts. All students complete the program with a portfolio and enough experience to secure an entry-level position within the Food Service Industry or pursue careers through higher education. Students also have the opportunity to train and test for the ServeSafe Certification.

Restaurant-Based Courses:

Year One:

5311/5312 Culinary Arts Beginners - Honors

Year Two:

5313/5314 Culinary Arts Intermediate - Honors

Year Three:

5315/5316 Culinary Arts Advanced - Honors

Related Food Electives (Optional): (1 semester courses)

5085 The Science of Cooking - College
5087 Nutrition and Dietary Choices - College
5086 Regional Cuisine - College
5088 International Foods - College

***Culinary Pathway students must earn a minimum of 20 credits in Restaurant-Based Culinary Arts courses to receive the designation of Culinary Arts Concentration status on the student’s final transcript.**