

# 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:**

5111/5112	Culinary Arts Beginners - College
5311/5312	Culinary Arts Beginners - Honors

### **Year Two:**

5113/5114	Culinary Arts Intermediate - College
5313/5314	Culinary Arts Intermediate - Honors

### **Year Three:**

5121/5122	Culinary Arts Advanced - College
5315/5316	Culinary Arts Advanced - Honors

## **Related Food Electives: (1 semester courses)**

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

**\*All Pathway students must earn a minimum of 10 credits in Restaurant-Based Culinary Arts Pathway courses to receive the designation of Culinary Arts Concentration status on the student's final transcript.**