



# CULINARY ARTS & HOSPITALITY

A two-year program that prepares students for careers in the restaurant and food service industry.

- Curriculum includes kitchen basics, safety and sanitation, purchasing and inventory control, customer service, and food and cost control.
- Emphasis is placed on teamwork and interpersonal skills, academics, and technical skills.
- Requires adherence to dress, food sanitation, and safety codes.
- Curriculum includes commencement level math and English language arts.
- All students are given the opportunity to participate in a Work-based Learning experience, which exposes them to the operation of a business and specific job duties related to careers in their CTE area. This internship is designed to connect the skills and knowledge learned in the CTE classroom with the real world requirements of a business.



## Curriculum includes:

- Basic food preparation
- Purchasing
- Inventory control
- Culinary nutrition
- Culinary techniques
- Sanitation
- Workplace safety
- Hospitality management
- Front and back-of-house operations
- Menu planning and development
- Food cost and control
- Marketing

## Certifications & Endorsements

- ServeSafe™ Food Management Certification (optional certification for students)

Students completing the program successfully qualify to work as:

- Line cook
- Assistant Chef
- Head waiter/waitress
- Banquet/catering staff



Employment opportunities requiring further education:

- Chef
- Executive chef
- Pastry chef
- Food and beverage manager
- Maitre d'



CAREER AND TECHNICAL EDUCATION

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