




Career Cluster: Hospitality & Tourism

Career Pathway: Culinary Arts & Management

HIGH SCHOOL			
EXPLORER COURSES: Choose one or more of the following courses to see if this would be a career you would enjoy.			
Culinary Essentials (1 semester)		Business Essentials	
Career & Life Planning			
CONCENTRATOR COURSES: Completed after an Explorer course. Helps you discover what area of the field you would like to specialize in.			
Baking & Pastry 1, 2		Nutrition & Wellness	
Culinary Arts 1, 2			
COMPLETER COURSES: Must have completed an Explorer and a Concentrator course before taking this course.			
Culinary Applications		Community Connections	
PATHWAY SEQUENCE: Suggested order of courses.			
9th Grade	10th Grade	11th Grade	12th Grade
Culinary Essentials	Baking & Pastry 1,2	Culinary Arts 1, 2	Culinary Applications
Career & Life Planning	Business Essentials	Nutrition & Wellness	Community Connections
SUPPORTING COURSES: Courses outside of the pathway that would be very helpful in your career.			
Youth Entrepreneurship	Principles of Marketing	Accounting	Business Management
STUDENT ORGANIZATION OPPORTUNITIES			
North High Cooking Club		Contact: Quinton Burgess qburgess@usd259.net	
CERTIFICATION & COLLEGE CREDIT OPPORTUNITIES			
Food Handler's Permit		WSUTech or Flint Hills Technical College: Take culinary classes for discounted rate while in high school.	
HIGH SCHOOL TO POSTSECONDARY EDUCATION & TRAINING			
There are several options for education and training beyond high school, depending on your career goals.			
	1 - Year Certificate Avg. Salary: \$23,600	2 - Year Assoc. or Tech. Degree Avg. Salary: \$43,500	4 - Year Bachelor's Degree Avg. Salary: \$52,900
	<ul style="list-style-type: none"> ➤ Cooks ➤ Food Service Worker Local Institutions ➤ WSUTech: Certificate in Lodging, Events, or Food & Beverage Management, Culinary Arts ➤ Butler: Certificate in Culinary Arts, Restaurant Management, Hotel Management 	<ul style="list-style-type: none"> ➤ Baker/Pastry Chef ➤ Sous Chef ➤ Restaurant Manager Local Institutions ➤ WSUTech: Lodging Management, Events Management, Food & Beverage Management, Culinary Arts ➤ Butler: Culinary Arts, Restaurant Management, Hotel Management ➤ Flint Hills Technical College: Culinary Arts 	<ul style="list-style-type: none"> ➤ Culinary Arts Instructor ➤ CTE Teacher ➤ Executive Chef Local Institutions ➤ WSUTech: Culinary Arts & Management (Associates) ➤ Butler: Culinary Arts (Associates) ➤ Pitt State: Career & Technical Education



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Course Descriptions

Culinary Essentials (6732) – 1 semester

Culinary Essentials is a comprehensive course that provides students with the knowledge and skills related to commercial and institutional food service establishments. Course topics include a focus on culinary math, sanitation and safety procedures, nutrition and dietary guidelines, food preparation, quantify food production, and meal planning and presentation.

Business Essentials (6720) – 1 semester

Business Essentials is an introductory course designed to give students an overview of business, marketing, and finance careers. Students will participate in a variety of learning activities in the areas of economics, entrepreneurship, marketing, finance, and business law. In the final unit of study, students will identify employability and personal skills needed to obtain a career and be successful in the workplace as well as explore specific career and post-secondary education opportunities.

Career and Life Planning (7605) – 1 semester

Students will develop skills and strategies to become focused, productive individuals. This course is ideal for the college-bound and career-oriented student who will be learning to make decisions and life choices for living on his/her own. Course concepts include career and lifestyle management, goal setting, decision-making, problem solving, time management, energy and stress management, conflict resolution and coping strategies. Students will explore various career choices.

Baking & Pastry 1 (6729) – 1 semester

Prerequisite: Culinary Essentials. This course focuses on instruction and skill development related to bakery items. Topics include study of grain production, nutritional values, and product performance as well as the application to grain products. Baking experiences include yeast breads, quick breads, cakes (and cake decoration), baked desserts, and other product outcomes using various flours and storage methods

Baking & Pastry 2 (6730) – 1 semester

Prerequisite: Baking and Pastry 1. Exploration of advanced level baking techniques.

Culinary Arts 1 (6727/6728) – 1 year

Prerequisite: Culinary Essentials. This course focuses on skills generally recognized as important to the field of culinary arts. Topics include plating, garnishes, soups, sauces and main dish presentation. Bakery and desserts will be introduced, but are not the main focus of this course. Catering experiences may be included as well as observations of those already in the field that are responsible for these areas in the food production or a culinary kitchen.

Culinary Arts 2 (6731)- 1 semester

Prerequisite: Advanced Culinary Techniques, catering and menu planning.

Culinary Applications (6725/6726) – 1 year

This course applies the skills needed in the culinary arts profession. It includes the application of skills within a school or community-based experience or work-based internship. Students enrolled in this course are expected to have mastered skills in the culinary field. Must have passed prior levels through Culinary Arts 1.

Community Connections 7633 –1 semester

FACS focused learning experiences enhancing 21st century skills by conducting services for the community. 1 year FACS Pathway courses.