



**Business & Industry Endorsement
Hospitality & Tourism**

Culinary Arts

The Culinary Arts program of study introduces students to occupations & educational opportunities related to planning, directing or coordinating activities of a food & beverage organization or department. It also explores opportunities involved in directing & participating in the preparation & cooking of food.

Levels	Courses		Supporting Courses
Level 1	Introduction to Culinary Arts 1542CT OR 1542A-B / 9-12 <i>Offered at Ben Barber AND Home Campus</i>		
Level 2	Culinary Arts 1546CA-CB / 10-12 <i>Prerequisite: Introduction to Culinary Arts</i> Certified Fundamentals Certification Possible		
Level 3	Advanced Culinary Arts 1558CA-CB / 11-12 <i>Prerequisite: Culinary Arts</i> Certified Fundamentals Pastry Cook Certification Possible		
Level 4	Practicum in Culinary Arts I 1547CA-CB / 11-12 <i>Prerequisite: Culinary Arts AND Selection Process</i> ServSafe Manager Certification Possible	Practicum in Culinary Arts II 1549CA-CB / 12 <i>Prerequisite: Culinary Arts AND Selection Process</i>	

1 Semester Home Campus	2 Semester Home Campus	1 Semester Ben Barber	2 Semester Ben Barber	Ben Barber or Home Campus
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Occupation	Median Wage	Annual Openings	% Growth
Food Service Managers	\$55,619	1,561	28%
Chef & Head Cooks	\$43,285	1,366	25%
Food Science Technicians	\$34,382	236	11%
Food & Beverage Managers	\$55,619	1,561	28%

Industry Based Certifications

Certified Fundamentals Certification

Culinary Arts

This certification exam measures the following competencies: recipes, knife skills, large & small equipment, sanitation & safety, cold food preparation, meat, poultry, fish & seafood, dairy products, receiving & storage, nutritional values & customer service.

Certified Fundamentals Pastry Cook Certification

Advanced Culinary Arts

This certification exam measures the following competences: safety & sanitation, business & math skills, identifications, classifications, properties of ingredients, baking preparation, basic baking, nutrition & product merchandising.

ServSafe Manager

Practicum in Culinary Arts I

This is a food safety program providing high quality food safety education & training for the restaurant & food service industry. Learn about food borne illness, how to prevent it & how to train employees in food sanitation.

The district will pay 100% of the cost of the certification test if students can show mastery by passing a certification practice test AND maintain an 80+ overall course grade at the time of the certification test. If students don't meet the requirements above, they must pay 100% of the cost of the certification test.

To earn an endorsement, an MISD student must complete a coherent sequence for 4 or more credits that consist of 2 courses in the same program of study including at least 1 advanced CTE course