

Carroll County Career & Technology Center



Culinary Arts prepares students for challenging careers in the food service industry. Instruction is provided in sanitation, quantity food production, restaurant service and management, menu planning, and purchasing. Students serve lunch in the CCCTC Café and Grill and cater outside events in their pursuit of learning all things culinary.

Second year students select either Professional Cooking or Baking/Pastry as their focus.

Major Units of Study

- Food production
- Dining room service
- Menu planning and pricing
- Safety and sanitation
- Public relations and teamwork
- Purchasing
- Business math and accounting

Related Careers

- Bus person and Dishwasher
- Caterer, Food Salesperson
- Chef/Instructor
- Consultant and Design Specialist
- Dietician, Dietary Aide
- Executive Chef, Pastry Chef, Sous Chef
- Food Service Supervisor
- Food Stylist and Photographer
- Food Journalists and Critic
- Host/Hostess; Maitre d' hotel
- Kitchen Supervisor
- Manager, Assistant Manager, Restaurant Owner
- Personal Chef
- Prep Cook and Line Cook
- Research and Development Kitchen
- Storeroom Supervisor
- Waiter/Waitress

Post-Secondary

- Apprenticeships
- Colleges
- Culinary Institutes
- Military

Certifications

(ACF) American Culinary Federation Certification



Visit the Carroll County Career and Technology Center website:
<http://www.carrollk12.org/ctc>

COMPLETER: *Culinary Arts* CREDITS: 6

- Guideline for Course Selections
- Refer to Graduation Requirements in the Program of Studies for specific course requirements in each content area

Grade →	9	10	11	12
Exact scheduling depends on student's plan and school's master schedule.	English 9 (1)	English 10 (1)	English 11 (1)	English 12 (1)
	US Government (1)	US History (1)	World History (1)	
	Conceptual Physics (1)	Chemistry (1)	Biology (1)	
	Algebra I / Data Analysis (1)	Intermediate Algebra / Data Analysis (1)	Geometry (1)	Algebra II / Data Analysis (1)
	PE (.5) / Health (.5)		PE (.5) / Financial Literacy (.5)	
	Fine Arts (1)	Foundations of Technology (1)		
	French I (1)	French II (1)		
Completer Program Requirements			Culinary Arts I: Culinary Basics (3)	Culinary Arts II: Professional Baking & Pastry (3) or Culinary Arts II: Professional Cooking (3)
Career Specific Electives (may be taken any year offered after prerequisites have been satisfied)	Advanced Foods (1), Science Elective (.5-1), Accounting I, II (1 ea.), Business Law (1), Business Principles & Practices (1), Business Communications & Keyboarding (1), Economics (.5), Food & Nutrition Science (1), Health II (.5), Human Anatomy & Physiology or Honors Human Anatomy & Physiology (1), Psychology I or Honors Psychology I (1), Sociology (.5), Work-Based Learning Experience (.5-1)			
8 credits possible per year				
Value Added: From: Program:	Up to 10 Articulated Credits Howard Community College Hospitality Management	American Culinary Federation (ACF) Certification	Up to 7 Articulated Credits Baltimore International College Culinary Arts	
End of Program Test: Industry: Taken:	ACF – Culinary Arts, Cook Level 2 American Culinary Federation At the end of Culinary Arts II: Professional Cooking			

ADA STATEMENT

The Board of Education of Carroll County does not discriminate on the basis of disability in employment or provision of services, programs or activities. Information concerning the Americans with Disabilities Act is available from the Director of Facilities, 410-751-3177. Persons needing auxiliary aids and services for communication should contact the Office of Community and Media Relations at 410-751-3020 or publicinfo@carrollk12.org, or write to Carroll County Public Schools, 125 North Court Street, Westminster, Maryland 21157. Persons who are deaf, hard of hearing, or have a speech disability, use Relay or 7-1-1. Please contact the school system at least one (1) week in advance of the date the special accommodation is needed.