



## Courses

The Culinary and Food Service pathway addresses a skill set necessary for success in the culinary industry. The courses in this pathway will help students develop skills in early career ladder positions and promote continuing education at the post-secondary level preparing for careers associated with restaurants, institutional food service, hospitality, and catering as well as food and beverage operations.

### College & Career Options

- Chef/Cook
- Baker
- Entrepreneur
- Culinary Arts degree
- Hospitality Management

### FACS Essentials (200113) - Grades 9-10

#### Learn

Peer and adolescent behavior  
Balancing work and family demands  
Design elements and principles

#### Engage

Personal budgets  
Short term and long term goal setting  
Diet, exercise, and rest choices

### Foods and Nutrition (200441) - Grades 9-12

#### Learn

Practice basic cooking methods  
Demonstrate knowledge of food safety  
Identify influences that related to food choices

#### Engage

Cupcake Wars and Food Truck Projects  
Meal Planning and Food Innovations Projects  
Food labs

### Culinary Arts I (200411) - Grades 10-12

#### Learn

Practice tool, knife, and equipment handling  
Demonstrate food handling skills  
Apply fundamentals of baking a variety of products  
Prepare gourmet and international cuisine

#### Engage

ServSafe Manager's Certificate  
Chili cook-off  
Various catering jobs  
Create of menu layouts and design

### Culinary Arts II (200412) - Grades 11-12

#### Learn

Garnishing and display techniques for display  
Proper weighing and measuring techniques  
Roles of front and back of the house operations  
Planning of special events and receptions

#### Engage

Various catering jobs  
Employability portfolio  
Menu planning project