

Why Career Technical Education (CTE)?

Career Technical Education provides students with opportunities to **experience** and develop real-world skills within our education system that prepares them for success in post-secondary options.



CHEFS & HEAD COOKS INTERESTS

- Enterprising
- Realistic
- Artistic

Explore your interests through the Interest Inventory survey in Naviance.

More Info?

sanjuan.edu/collegecareerready

Contact

Department of
College & Career Readiness
7322 Sunrise Blvd.
Citrus Heights, CA 95610
(916) 971-7163

Culinary & Bakery Pathway

College & Career Readiness

San Juan Unified School District

San Juan High School
(Open to all SJUSD students)



San Juan Unified
SCHOOL DISTRICT

The San Juan Unified School District Board of Education is committed to equal opportunity for all individuals in district programs and activities. District programs, activities and services shall be free from unlawful discrimination, harassment (including sexual harassment), intimidation, and/or bullying based on actual or perceived characteristics of race or ethnicity, color, ancestry, nationality, national origin, immigration status, ethnic group identification, age, religion, marital or parental status, pregnancy, physical or mental disability, sex, sexual orientation, gender, gender identity, gender expression, genetic information, affiliation with the Boy Scouts of America, or on the basis of a person's association with a person or group with one or more of these actual or perceived characteristics. If you believe you have experienced unlawful discrimination, please contact: Equity Compliance Officer, Fhanysha C. Gaddis, (916) 971-7110, LegalServices@sanjuan.edu; Title IX Coordinator, Katie Fabel, (916) 971-7110, TitleIX@sanjuan.edu; Section 504 Coordinator, Dominic Covello, (916) 971-7220; ADA/Title II Coordinator, Michelle Fischer, (916) 971-7036



Culinary & Bakery

The Culinary and Bakery pathway will prepare students for a career in the food services industry. Students will learn food safety and sanitation, industry equipment, advanced food preparation, table service and customer relations.

Students will also learn about menu planning, purchasing and inventory, cost and profitability, and marketing in the industry. In addition, students will learn to bake many types of desserts and patisserie items. Students can compete on the ProStart Culinary and Management teams. Students will also cater events, manage the on-campus restaurant, continue polishing their portfolio, and develop leadership skills.



Equipment & Training

- ProStart service and customer relations training
- Industry Field Trips
- Paid Internships
- Top Industry Equipment:
 - Ovens & Cook tops
 - Mixers
 - Sanitation Equipment



Professional Certifications

- California Food Handlers ServSAFE Certification
- National Restaurant Association's Certificate of Achievement



Industry Partners

- Citrus Heights Chamber of Commerce
- ARC Hospitality



Career Outlook

- Chefs and Head Cooks
- Annual median wage is \$60,160
 - Employment growth is at 15% (much faster than average)

U.S. Department of Labor, Bureau of Labor Statistics, (May, 2021).

