



# Culinary Arts



**Hospitality and  
Tourism  
Career Cluster**

Program of Study: A6A

## Level 1 Course



**Introduction to  
Culinary Arts**

## Level 2 Course



**Culinary Arts**

## Level 3 Course



**Advanced Culinary  
Arts**

## Level 4 Course



**Practicum in  
Culinary Arts**

The Culinary Arts Program of Study introduces learners to occupations and educational opportunities related to the planning and directing of a food and beverage organization or department. This program of study explores opportunities involved in directing and participating in the preparation and cooking of food. The Hospitality and Tourism Career Cluster focuses on the management, marketing, and operations of restaurants and other food/beverage services such as lodging, attractions, recreation events, and travel-related services. Students acquire knowledge and skills focusing on communication, time management, and customer service that meet industry standards.

### Certifications:

- **ServSafe Food Handler**
- **ServSafe Manager**
- **NRA- ProStart I**
- **NRA- ProStart II**
- **S/P2 Safety Culinary**

**THS****Business &  
Industry  
Endorsement**

# Culinary Arts

Program of Study: A6A



## Hospitality and Tourism

Career Cluster

### Level 1 Course



**Introduction to  
Culinary Arts**

### Level 2 Course



**Culinary Arts**

### Level 3 Course



**Advanced Culinary  
Arts**

### Level 4 Course



**Practicum in  
Culinary Arts**

The Culinary Arts Program of Study introduces learners to occupations and educational opportunities related to the planning and directing of a food and beverage organization or department. This program of study explores opportunities involved in directing and participating in the preparation and cooking of food. The Hospitality and Tourism Career Cluster focuses on the management, marketing, and operations of restaurants and other food/beverage services such as lodging, attractions, recreation events, and travel-related services. Students acquire knowledge and skills focusing on communication, time management, and customer service that meet industry standards.

### Certifications:

- **ServSafe Food Handler**
- **ServSafe Manager**
- **NRA- ProStart I**
- **NRA- ProStart II**
- **S/P2 Safety Culinary**





# Culinary Arts



Program of Study: A6A

**Hospitality and  
Tourism  
Career Cluster**

## Level 1 Course



**Introduction to  
Culinary Arts (1)**

## Level 2 Course



**Culinary Arts (2)**

## Level 3 Course



**Advanced Culinary  
Arts (2)**

## Level 4 Course



**Practicum in  
Entrepreneurship (2) OR  
Practicum in Culinary (2)**

The Culinary Arts Program of Study introduces learners to occupations and educational opportunities related to the planning and directing of a food and beverage organization or department. This program of study explores opportunities involved in directing and participating in the preparation and cooking of food. The Hospitality and Tourism Career Cluster focuses on the management, marketing, and operations of restaurants and other food/beverage services such as lodging, attractions, recreation events, and travel-related services. Students acquire knowledge and skills focusing on communication, time management, and customer service that meet industry standards.

### Certifications:

- **ServSafe Food Handler**
- **ServSafe Manager**
- **NRA- ProStart I**
- **NRA- ProStart II**
- **S/P2 Safety Culinary**