



FOOTHILL HIGH SCHOOL

CULINARY ARTS PATHWAY



Embark on an immersive culinary journey while learning in a state-of-the-art industrial-grade kitchen and develop skills in:

- Menu planning
- Food preparation
- Cooking and baking
- Plating and presentation techniques
- Food safety and sanitation



**CONTACT YOUR COUNSELOR
TO ENROLL OR VISIT TUSD'S
COLLEGE & CAREER SITE FOR
MORE INFORMATION**



Career Technical Education (CTE) is a program of study that involves an industry-specific sequence of courses that integrate core academic knowledge with technical and occupational skill to provide students with a pathway to postsecondary education and in-demand careers.

CTE PATHWAY COURSES

- 1 CULINARY ARTS 2
- 2 CULINARY ARTS 3

CTE PATHWAY HIGHLIGHTS

- **SERVSAFE FOOD HANDLERS CERTIFICATION**
- **ALL COURSES ARE UC 'G' COLLEGE PREPARATORY ELECTIVES**
- **EARN A CTE GRADUATION CORD FOR SUCCESSFUL PATHWAY COMPLETION**
- **RIISING PATHWAY JUNIORS ARE ELIGIBLE FOR INTERNSHIPS**
- **COMPETE IN CULINARY CONTESTS**
- **CONTRIBUTE TO SCHOOL EVENTS**