

CULINARY ARTS PROGRAM

CTE COURSE SEQUENCE

FOUNDATIONAL (9TH & 10TH)	TECHNICAL (11TH & 12TH)
 □ Intro to Career Pathways □ Foods & Nutrition - S □ Introduction to Baking □ Accounting 1 & 2 - M □ Tourism 1 & 2 	 □ START □ Marketing - SS □ Food Science - S □ Culinary Arts 1-4 □ Alaska Foods and Culture - SS
ACADEMIC ELECTIVE CREDITS: S = SCIENCE M = MATH LA = LANGUAGE ARTS SS = SOCIAL STUDIES	
ACADEMIC RIGOR	EARLY COLLEGE CREDIT COLLEGE
Precalculus with Trigonometry	OPTIONS
☐ Chemistry☐ Physics	DUAL ENROLLMENT
STUDENT ORGANIZATION (CTSO)	☐ Culinary Arts 2 cr
☐ Skills USA	
☐ FCCLA	AP (WITH PASSING SCORE ON AP EXAM)
CERTIFICATION	☐ AP Biology
☐ ProStart	□ AP Chemistry□ AP Physics
☐ ServSafe	

MAPPING YOUR 4-YEAR PLAN* 10TH GRADE 9TH GRADE **CREDITS CREDITS** Accounting 1 - M .5 cr ☐ Introduction to Career Pathways .5 cr Introduction to Baking .5 cr Foods & Nutrition - S .5 cr Tourism 1 .5 cr Algebra 1 1 cr Tourism 2 .5 cr English 1 1cr Geometry 1 cr Biology 1 cr English 2 1 cr Civics .5 cr Physical Science 1 cr Health .5 cr World History 1 cr PE 1 cr 11TH GRADE 12TH GRADE **CREDITS CREDITS** ☐ START .5 cr Alaska Foods and Culture - SS 1 cr Marketing - SS .5 cr Culinary Arts 3 .5 cr ☐ Accounting 2 - M .5 cr Culinary Arts 4 .5 cr Food Science - S Advanced Math .5 cr 1 cr Culinary Arts 1 English .5 cr 1 cr Culinary Arts 2 .5 cr Science 1 cr U.S. Government Algebra 2 1 cr .5 cr English 1cr AK History .5 cr Science 1 cr *These are suggested courses to best prepare students for post-secondary transitions and credentialing. Actual courses may depend on school schedule availability and enrollment capacity. Some classes may be available at other locations through District-wide or course share options. Graduation requirements for number of credits and required courses are set at a district level and are subject to change Talk to your counselor about your graduation requirements and to schedule your courses. **STACKABLE CREDENTIALS & DEGREES*** HIGH SCHOOL COLLEGE ■ Dual Enrollment Undergraduate Certificate in Culinary Arts Academic AP Associate of Applied Science in Culinary Arts and Hospitality Bachelor of Culinary Arts INDUSTRY CERTIFICATION ☐ ProStart ☐ ServSafe Manager ☐ Certified Decorator **APPRENTICESHIP MILITARY** ☐ Private Entity ■ U.S. Armed Forces *Listed Certifications, Apprenticeships and College Degree Programs represent a SAMPLE of available credentials. Available credentials are subject to change due to industry and postsecondary institution changes.