

Explore your possibilities



With opportunities to earn industry certifications*, the **Culinary Arts Career Pathway** prepares students for many post-secondary programs and careers within the Hospitality & Tourism industry in settings such as hotels, restaurants, cruise ships, catering centers, supermarkets, healthcare institutions, and more.

Post-secondary Education Programs

- Certificate, Catering Management
- Certificate, Hospitality
- Certificate, Meeting and Event Planning
- Certificate, Professional Baking or Cooking
- Certificate, Culinary Arts
- Associates in Applied Science
 - Culinary Arts
 - Culinology/Food Science
 - Hotel, Restaurant, & Institutional Management
 - Restaurant, Food, & Beverage Management
- Bachelor of Science, Culinary Arts
- Bachelor of Science, Food Business Management
- Bachelor of Science, Hospitality Management
- Bachelor of Science, Management
- Bachelor of Science, Nutritional Sciences

Culinary Arts Careers

- | | |
|--------------------------|-----------------------|
| • Executive Chef | • Banquet Manager |
| • Front Desk Manager | • Sous Chef |
| • Menu Planner | • Pastry Chef/Baker |
| • Senior/General Manager | • Facilities Manager |
| • Catering Director | • Culinary Consultant |
| • Recipe Developer | • Caterer |
| • Food/Beverage Director | • Resort Host/Hostess |
| • Food Critic | • Food Writer |
| • Restaurant Owner | • Culinary Educator |
| • Nutritionist/Dietician | • Kitchen Supervisor |

* Industry certification includes the ServSafe® Manager and/or Food Handler credential.



EHS Student Club: **Culinary Arts

For additional information on CTE, Career Clusters® & Pathways, and Labor Market data visit:

NJ Department of Education

www.nj.gov/education/cte
www.nj.gov/education/cte/career

NJ Department of Labor & Workforce Development

www.nj.gov/labor/career-services

US Bureau of Labor Statistics Occupational Outlook Handbook

www.bls.gov/ooh/home.htm

National Restaurant Association

www.restaurant.org



Contact Us



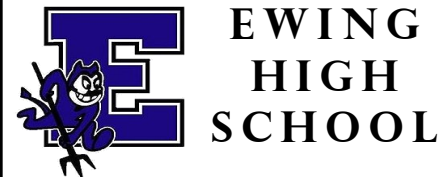
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Career & Technical Education (CTE)

2021-2022
Career Pathway Guide

for
~Culinary Arts~



Follow Your Dream in Hospitality & Tourism ...

...with a career in ***Culinary Arts!***

• CAREER CLUSTER & PATHWAY DESCRIPTION •

The **Hospitality & Tourism CTE Career Cluster** encompasses the management, marketing and operations of restaurants and other food services, lodging, attractions, recreation events and travel related services. The **Culinary Arts Career Pathway** prepares students to apply technical knowledge and skills required for food production and service occupations.

• PATHWAY COURSE SEQUENCE •

The **Culinary Arts Career Pathway** is sequenced according to knowledge and skills. The sequence includes **introductory**, **concentrator**, and **capstone** courses which should be taken in order.

Culinary Arts Career Pathway Course Sequence

Culinary Arts I

Culinary Arts I: ***Introduction to Culinary Arts*** will introduce students to fundamental food preparation terms, concepts, and methods where laboratory practice will parallel class work. Essential techniques, skills, and terminology are covered and mastered with an emphasis on kitchen and dining room safety, sanitation, equipment maintenance and operation procedures. This course also provides an overview of the professionalism in the culinary industry and explores culinary career opportunities outside of the kitchen.

Culinary Arts II

Culinary Arts II: ***International Cuisine*** presents a comprehensive study of advanced food preparation; students will identify geography, climates, customs, traditions, and cultural factors of a country through individualized research and class preparations. Specific foods, ingredients and methods of preparation unique to a variety of cultures will be studied. Students will also investigate menus through a number of theme-based projects. Careers and entrepreneurship in the fields of food service and culinary arts will be explored.



Culinary Arts III

Culinary Arts III: ***Baking and Catering*** focuses on the baking of sweet and savory pastries and foods. Students will discover and explore baking and pastry equipment, ingredient functionality, and exact measuring/ingredient proportions. Advance creations of pastries, pies, cookies, and cakes will be explored via artistic design and preparation techniques. Students will also be presented with opportunities to cater events within the school district. Additionally, students will be able to learn organizational and entrepreneurial skills, increase mathematical skills, as well as essential food safety practices creating a lifelong culture of food safety.

Did you Know?

Career & Technical Education

- Career and Technical Education (CTE) is an education pathway that **provides students with academic and technical skills needed to be successful** citizens and workers in a global economy.
- CTE gives **purpose to learning** by emphasizing real-world skills and practical knowledge.
- CTE programs consist of a series of courses that **prepares learners for high-wage, high-skill, and in-demand careers** that are aligned with workforce needs.
- Students enrolling in **CTE programs develop workforce skills employers need most:** teamwork, critical thinking, professionalism, decision-making, and interpersonal communication.
- High School **CTE programs equip students with the competencies to pursue postsecondary training or higher education.**
- In CTE, students can explore 16 Career Clusters® and 79+ Pathways.

