



The Culinary Arts program of study introduces CTE learners to occupations and educational opportunities related to the planning, directing, or coordinating activities of a food and beverage organization or department. This program of study also explores opportunities involved in directing and participating in the preparation and cooking of food.

Grade	Required CTE Courses
9	(3877) Principles of Hospitality and Tourism <i>SEM: 2 CR: 1</i>
10	(3881) Introduction to Culinary Arts <i>SEM: 2 CR: 1</i>
11	(3879) Culinary Arts <i>SEM: 2 CR: 2</i>
12	(3882) Advanced Culinary Arts <i>SEM: 2 CR: 2</i> OR (3880) Practicum in Culinary Arts <i>SEM: 2 CR: 2</i>

Certificates and Degrees Available		
High School	National Restaurant Association (NRA) ServSafe Manager*	
Certificate/License	Certified Chef	Foodservice Management Professional
	Comprehensive Food Safety	Certified Food and Beverage Executive
Associate's Degree	Hotel and Restaurant Management	Restaurant Culinary and Catering Management
	Hospitality Administration/ Management, General	Culinary Arts/ Chef Training
Bachelor's Degree	Hotel and Restaurant Management	Food Service Systems Administration/ Management
	Hospitality Administration/ Management, General	Culinary Science and Food Service Management
Master's/ Doctoral Professional Degree	Hotel and Restaurant Management	Food Service Systems Administration
	Hospitality Administration/ Management	Business Administration Management, General

* National Restaurant Association (NRA) ServSafe Manager certification is available to students in 11th or 12th grade. All other certificates and/or degrees available to students upon graduation from high school.

Occupations	Median Wage	Annual Openings	% Growth
Food and Beverage Managers	\$55,619	1,561	28%
Chef and Head Cooks	\$43,285	1,366	25%
Food Science Technicians	\$34,382	236	11%