

Family and Consumer Sciences

Culinary Arts



HOSPITALITY & TOURISM

Image created by Talley High School student.

Courses

Culinary Foundations
Baking & Pastry A, B
Gourmet Foods
International Foods A, B

Middle School

Food & Nutrition A, B
Family & Consumer Sci A, B, C

Certification

Food Worker's Card, ServSafe



Graduation Requirements

Credit from these courses may be used to meet the following graduation requirements

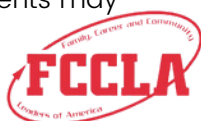
CTE

Elective



Beyond the Classroom

These courses may visit worksites with commercial kitchens such as restaurants, hotels, or schools as well as specialty shops such as bakeries. Students may gain valuable industry skills through participation in after school culinary clubs offering catering or FCCLA competitions.



College Credit

Students may earn Dual (high school and college) Credit through these programs:

CTE Dual Credit (Agreement with College)

After High School

WORKFORCE

Fast Food Cook (\$35,000), Baker (\$39,000), Institutional Cook (\$43,000)

MILITARY

Dietetic Support Specialist (\$55,000), Food Service Manager (\$81,000)

APPRENTICESHIP/ CERTIFICATE

Cook (\$50,000), First Line Supervisor (\$48,000), Food Service Manager (\$88,000)

2-YEAR COLLEGE

Chef or Head Cook (\$66,000)

EXTENSIVE TRAINING

Executive Chef (\$82,000), Fine Dining Chef (\$90,000)

4-YEAR COLLEGE

Dietitian (\$70,000), Food Scientist Technologist (\$84,000)