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Normandy High School
Sword & Shield
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Student Organization:
ProStart

CULINARY ARTS



REQUIRED COURSES:

CODE:	DESCRIPTION:
330000	Hospitality Fundamentals
330100	Food Production
330105	Contemporary Cuisine
330120	Restaurant Management
330125	Baking and Pastry Arts
330130	Hospitality Tourism Capstone

GRADUATION SEALS AVAILABLE:

Industry Recognized Credential Seal
Earn 12 Points worth of IRC's

Ohio Means Job Readiness Seal
[Complete OMJ Readiness Seal Validation Form](#)

First Year (3 Credits)
Periods: 1, 2, 3

Second Year (4 Credits)
Periods: 4, 5, 6, 7

Culinary Arts is a two-year program designed to train students in various food preparation techniques, the use of industrial kitchen equipment and utensils, and restaurant service management. Students work together to run the Sword and Shield Restaurant located at Normandy High School. Other skills covered include recipe conversions, menu planning, large scale catering, and banquet service set-up and preparation.



SCAN

PROGRAM VIDEO

WWW.PARMACITYSCHOOLS.ORG/CAREERTECH

CULINARY ARTS



INDUSTRY RECOGNIZED CREDENTIAL (IRC) OPPORTUNITIES:

INDUSTRY CREDENTIAL	VENDOR/PROVIDER	IRC POINTS
ProStart Certificate of Achievement	ProStart	9
ServSafe - Manager	ServSafe	3
Customer Service	RiseUp	6
Retail Industry Fundamentals	RiseUp	6

TRANSCRIPTED IN-STATE TRANSFERABLE CREDIT OPPORTUNITIES:

COLLEGE/UNIVERSITY	DEGREE/COURSES	POTENTIAL CREDITS
Cuyahoga Community College	HOSP 1040 Customer Service	2
Cuyahoga Community College	HOSP 1940 Culinary Arts/Professional Baking Experience	1-2
OHE CTAG	Hospitality Fundamentals (330000)	2
OHE CTAG	Fundamentals of Food Production (330100)	4
OHE CTAG	Restaurant Management (330120)	3
OHE CTAG	Baking and Pastry Arts (330125)	3
OHE ITAG	Sanitation and Safety (ServSafe Manager)	1-2

ARTICULATION AGREEMENTS:

No Articulations Agreements Available at this Time

CULINARY ARTS



Required Courses:

Ohio Department of Education required courses taught within the career-technical program.

Industry-Recognized Credential (IRC) Opportunities:

Each Ohio Department of Education approved industry-recognized credential has been assessed a point value based on employer demand and other factors to allow students the opportunity to bundle credentials for graduation. Career-technical education credentials primarily reflect education, industry licenses, industry certificates and postsecondary degrees.

Transcribed In-State Transferable Credit/CTAGs:

Alignment between secondary and postsecondary career-technical education content. Earned college credits are transferable to Ohio public institutions of higher education (OHE).

Articulation/Bilateral Agreements and Opportunities:

A partnership between institutions (PCSD and colleges/universities) to recognize credits which will be accepted when a student enrolls into a college or university to pursue a specific degree program.

[OHIO HIGHER EDUCATION CREDIT TRANSFER TOOL](#)

CTAG transferable credits are earned through career technical WebXam assessments (See **REQUIRED COURSES on the first page) and are alignments between secondary (high school) and postsecondary (e.g., college) institutions.**

The postsecondary institution retrieves and verifies data if the students check the box on their WebXam(s) giving consent. Support for acquiring CTAGs varies at postsecondary institutions. Students should notify the postsecondary institutions of their available CTAG transferable credits.

STEP 1: Pass PCSD Career Tech Program WebXam(s) and ensure the box at the end of the exam is checked allowing Ohio institutions to obtain score(s).

STEP 2: Contact postsecondary counselor and inform them of the CTAG transferable credits in the following areas:

3300000 Hospitality Fundamentals

330100 Fundamentals of Food Production

330120 Restaurant Management

330125 Baking and Pastry Arts

STEP 3: Notify the postsecondary Registrar's office, Tech Prep office, or department chair as applicable.