

Business & Industry Endorsement

Culinary Arts

Hospitality and Tourism

The Culinary Arts program of study introduces learners to occupations and educational opportunities related to the planning and directing of a food and beverage organization or department. This program of study explores opportunities involved in directing and participating in the preparation and cooking of food. The Hospitality and Tourism Career Cluster focuses on the management, marketing, and operations of restaurants and other food/beverage services such as lodging, attractions, recreation events, and travel-related services. Students acquire knowledge and skills focusing on communication, time management, and customer service that meet industry standards.

Level 1 Course



Introduction to Culinary Arts

Level 2 Course



Culinary Arts
Entrepreneurship I

Level 3 Course



Advanced Culinary Arts

Level 4 Course



Practicum in Culinary Arts

Industry Based Certification:

- ServSafe Food Handler
- ServSafe Manager
- NRA- ProStart I
- NRA- ProStart II

Recommended Course Sequence:

9th grade

Introduction to Culinary Arts

10th grade

Culinary Arts and Entrepreneurship

11th grade

Advanced Culinary Arts

12th grade

Practicum in Culinary Arts

Postsecondary Opportunities:

Associate Degree:

Culinary Arts
Baking and Pastry Arts

Bachelor's Degree:

Culinary Science

Masters, Doctoral, Degrees

Foodservice System Administration

Example Aligned Occupations:

Baker

Median Wage: \$29,466
Annual Openings: 2,942

Chefs & Head Cooks

Median Wage: \$44,761
Annual Openings: 950

General and Operations Managers

Median Wage: \$83,220
Annual Openings: 25,450