

Business, Marketing, and Finance Career Cluster

The Business, Marketing, and Finance career cluster focuses on careers in planning, organizing, directing, and evaluating business functions essential to efficient and productive business operations. This career cluster includes occupations ranging from business owner and entrepreneur to accountant, retail manager, and market analyst.

Statewide Program of Study: Culinary Arts

Endorsement: Business and Industry

The Culinary Arts program of study focuses on occupational and educational opportunities associated with the planning, directing, or coordinating activities of a food and beverage organization or department. This program of study includes opportunities involved in directing and participating in the preparation of food.

Students working through the Culinary Arts Program of Study will work at The MILE in our restaurant to gain culinary and/or management skills. Transportation is provided each class period to students who do not have their own.



Culinary Arts Course Sequence

11	Course	Prerequisites Corequisites		
Level 1	Introduction to Culinary Arts 1 credit, 1 class period	Prerequisites: None		
Level 2	Course	Prerequisites Corequisites		
	Culinary Arts 2 credits, 2 class periods Class is at The MILE	Prerequisites: Introduction to Culinary Arts		
	Entrepreneurship I 1 credit, 1 class period Class is at The MILE	Prerequisites: None		
Level 3	Course	Prerequisites Corequisites		
	Advanced Culinary Arts 2 credits, 2 class periods Class is at The MILE	Prerequisites: Culinary Arts		
	Industry Based Certifications	ServSafe Manager		
	Food Science 1 credit, 1 class period Class is at The MILE	Prerequisites: Biology, Chemistry, and Culinary Arts		
Level 4	Course	Prerequisites Corequisites		
	Practicum in Culinary Arts,	Prerequisites: 2 or more classes in the Culinary Arts Pathway		

ServSafe Manager

Industry Based Certifications

Postsecondary Opportunities

Associate Degrees

- Culinary Arts
- · Baking and Pastry Arts

Bachelor's Degrees

- Hotel/Motel Administration/Management
- Culinary Science

Master's, Doctoral, and Professional Degrees

- Organizational Leadership
- Foodservice Systems
 Administration/Management

Additional Stackable IBCs/License

Food Manager License

Aligned Occupations

Bakers

Median Wage: \$29,466 Annual Openings: 2,942 10-Year Growth: 26%

Chefs and Head Cooks

Median Wage: \$44,761 Annual Openings: 950 10-Year Growth: 37%

General and Operations Managers

Median Wage: \$83,220 Annual Openings: 25,450 10-Year Growth: 23%

To earn the Culinary Arts Pathway and Business and Industry Endorsement, students must complete at least 3 classes for 4 or more credits.

Culinary Arts

BUSINESS & INDUSTRY ENDORSEMENT



An example of a four-year plan for a student entering 9th grade to complete the Culinary Arts Program of Study.

Subject	9th	10th	11th	12th
Language Arts	English 1	English 2	English 3	Advanced English
Mathematics	Algebra 1	Geometry	3 rd Math	4 th Math
Science	Biology or IPC	Biology or Chemistry	Food Science	4 th Science
Social Studies	World Geography	World History	US History	Govt./Econ.
Required CTE courses	Introduction to Culinary Arts	Culinary Arts - The Mile	Advanced Culinary Arts The Mile	Practicum in Culinary Arts OR Practicum in Entrepreneurship The Mile
Elective	Physical Education	OR Entrepreneurship I - The MILE		
Elective	Foreign Language	Foreign Language	Fine Arts	Elective

Industry Based Certifications

ServSafe Manager

Related CTE Elective Courses

- Business Management
- Entrepreneurship II
- Social Media Marketing

Program of Study Planning

- To complete any Program of Study, a student must complete 3 or more courses for a total of 4 or more credits.
- A student may change their Program of Study at the end of their 9th grade year but must remain in their newly chosen pathway for the remainder of high school if they wish to complete it.
- Students are encouraged to pursue other passions in their academics with the understanding that courses and/or commitments in other programs may conflict with completing their Program of Study.