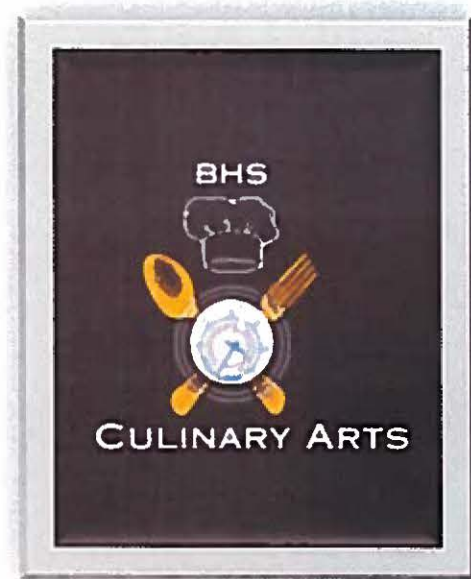


Bellport High School Culinary Arts Career Academy



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Framework for a Culinary Arts Career Academy

- 3 credit sequence in Culinary Arts
- Written Assessment (NOCTI Culinary Arts 1 Prep Cook)
- Performance Assessment (NOCTI Culinary Arts 1 Prep Cook)
- Volunteer Hours through Culinary Club/Events
- Work Based Learning requirements met

Three credit sequence in Culinary Arts:

Year One: Introduction to Culinary Arts

Year Two: Global and Gourmet Foods

Year Three: Advanced Culinary Arts: This is a college course through SCCC's Beacon Program, students will earn 4 college credits.

Industry Assessment:

At the end of year three, the students will take an industry assessment (NOCTI Culinary Arts I Prep Cook) and earn a technical endorsement on their diploma upon successful completion of both parts of the exam (written and performance).

Volunteer and Community Service Hours in Culinary Arts:

By the conclusion of year one, students will obtain at least 20 hours of service to the culinary academy outside of the classroom. After year two, students will have a minimum of 40 hours outside the classroom. By the end of year three, they will have satisfied the 75 hour volunteer and community service requirement.

Work Based Learning:

Students will obtain their WBL hour requirement through their coursework in Culinary Arts and the above mentioned volunteer and community service

requirements. In addition they must create a career portfolio displaying 21st century workplace readiness skills to include resume with cover letter, job application(s) and a Post-Secondary Career Plan utilizing Naviance.

Successful completion of the Culinary Academy Program will provide the students with the following:

- Culinary Career Training
- Career Portfolio
- CTE Technical Endorsement on the diploma
- 4 +1 Pathway in CTE for graduation