



# Culinary Arts

## Two-Year Academy



### Who We Are:

At the award-winning Culinary Arts Academy, students step into a fast-paced, professional kitchen where creativity meets precision. Every day, they work side-by-side with industry experts: designing menus, executing multi-course meals, and delivering exceptional service to the public through Finesse: A Culinary Experience, our student-run fine dining restaurant. From intimate fine dining to large-scale catered events, students graduate ready to excel in the world's largest and most diverse industry.

**finesse**  
A CULINARY EXPERIENCE

### What We Do:

- State-of-the-Art Facilities with a fully equipped commercial kitchen
- Student-Run Fine Dining Restaurant offering real-world service experience
- High-End Culinary Production including full-service catering, formal banquets, upscale dining, and special events
- Community Service Opportunities that build leadership and teamwork while giving back to the community
- Industry Certifications including ServSafe Food Manager
- College Articulation Opportunities for credit toward culinary or hospitality degrees
- Certificate of Achievement/Endorsement showcasing career readiness
- Scholarship Opportunities for postsecondary education



Electronic file located in Xello - "Course Planner"  
 Located at OPS Innovation Campus | X: @OlathePathways  
 Learn more: [olatheschools.org/careerpathways](https://olatheschools.org/careerpathways)



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| Graduation Requirements   | 9th Grade  | Credits | 10th Grade   | Credits | 11th Grade  | Credits | 12th Grade  | Credits | POTENTIAL CAREERS  |
|---|--|---------|--|---------|---|---------|---|---------|--|
| English (x4 credits)  | English 9 <i>OR</i><br>Honors English 9  | 1       | English 10 <i>OR</i><br>Honors English 10  | 1       | English 11 <i>OR</i><br>AP English Language   | 1       | English 12 <i>OR</i><br>College Prep English <i>OR</i><br>AP English Literature   | 1       | Executive Chef<br>Pastry Chef/Baker<br>Food Scientist              |
| Math (x3 credits)   | Must take 1.0 math 9th gr year<br>as recommended by facilitator &<br>math teacher  | 1       | Must take 1.0 math 10th gr year<br>as recommended by facilitator &<br>math teacher | 1       | Must take 1.0 math 11th gr year<br>as recommended by facilitator &<br>math teacher  | 1       | Must take 1.0 math 12th gr year<br>as recommended by facilitator &<br>math teacher  | 1       | Restaurant Manager<br>Catering/Food Service<br>Worker/Manager      |
| Science (x3 credits)<br>(1 Life; 1 Physical; 1 Elective)                            | Biology <i>OR</i><br>Honors Biology  | 1       | Chemistry <i>OR</i><br>Honors Chemistry  | 1       | AP <i>OR</i> College Chemistry<br>AP <i>OR</i> College Biology<br>Physics <i>OR</i> AP/College Physics I/II<br>AP Environmental Science | 1       | AP <i>OR</i> College Chemistry<br>AP <i>OR</i> College Biology<br>Physics <i>OR</i> AP/College Physics I/II<br>AP Environmental Science | 1       | Private Caterer<br>Culinary Instructor<br>Research Chef            |
| Social Studies (x3 credits)<br>(1 World; 1 US; 0.5 Govt;<br>0.5 elective)           | World History <i>OR</i><br>Honors World History  | 1       | Highly recommended:<br>World Geography <i>OR</i><br>Honors World Geography         | .5      | US History <i>OR</i><br>AP US History   | 1       | US Govt <i>OR</i><br>AP US Govt   | .5      | Corporate Chef<br>Food Truck Operator<br>Special Event Coordinator |
| Communications (0.5 credit)   | Student choice - any year(s) (.5)  |         |  |         |   |         |   |         |  |
| Financial Literacy: (0.5 credit)  | Financial Literacy - can be taken any year grades 10-12 (.5)   |         |  |         |   |         |   |         |  |
| Fine/Performing Arts (1 credit)   | Student choice - any year(s) (1.0)   |         |  |         |   |         |   |         |  |
| Health: (0.5 credit)  | Health Education - can be taken in grade 9 or 10<br>Optional: Health may be taken online through eAcademy if space is needed<br>in student's schedule.   |         |  | .5      |   |         |   |         |  |
| Language Applications: (1.0 credit)   | Using the PPG - Identify courses that fulfill this requirement (1.0)   |         |  |         |   |         |   |         |  |
| Life Studies: (0.5 credit)  | Using the PPG - Identify courses that fulfill this requirement (.5);<br>Highly Recommend: Culinary Essentials, Baking Food Science, Business Essentials, or Entrepreneurship   |         |  |         |   |         |   |         |  |
| Physical Education (0.5 credit)   | PE Concepts <i>OR</i> Cheer/Dance <i>OR</i><br>Strength & Conditioning<br>Optional: P.E. Concepts may be taken online through eAcademy if space is needed in student's schedule. This can be scheduled during the summer - grades 10-12<br>only. Other online classes are available at <a href="https://eacademy.olatheschools.com">eacademy.olatheschools.com</a> |         |  |         |   |         |   |         | Y 13 / Y 14  |
| STEM (1.0 credit)   | Students fulfill STEM graduation requirement through Two-Year Academy Courses (1.0)  |         |  |         |   |         |   |         |  |
| Individual Focus (5.5 credits)<br><i>Two-Year Academy Coursework</i>                |  |         |  |         | Culinary Arts I & II<br>Baking & Pastry I<br>Culinary Work Experience I   | 3       | Culinary Food Science<br>Baking & Pastry II<br>Culinary Arts III<br>Culinary Work Experience II   | 3       |  |
| Total Credits:<br>(24 total needed for graduation)                                  | 9th grade total:   | 7       | 10th grade total:  | 7       | 11th grade total:   | 7       | 12th grade total:   | 3+      |  |
| NOTE: Credits beyond requirements in any category will fall under individual focus. |  |         |  |         |   |         |   |         |  |

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