



# Culinary Arts

Join one of the hottest trending careers. Those who are interested in the science behind a healthy diet and the artistry of creating an appealing meal may enjoy this pathway. Entrepreneur, chef, baker, caterer and dietitian are only a few of the many exciting careers in the culinary world.



## ◆ Course Sequence

1. Fundamentals of Food Production
2. Baking & Pastry Arts
3. Catering & Banquet Services
4. Contemporary Cuisine

## ◆ College Credit Opportunities

- Baking & Pastry
- Culinary ServSafe Manager
- Fundamentals of Food Production

College Credit Plus general education and other dual credit courses are also available.

## ◆ Industry Credentials

- CPR First Aid
- Leadership Excellence - Student
- ProStart Certificate
- ServSafe Food Handler
- ServSafe Manager

**Pathway Promise:** Scholars that successfully complete this pathway will be prepared with industry credentials, college credits, and community experiences that support their future aspirations.



**College & Career  
Academies**

AKRON PUBLIC SCHOOLS

BUCHTEL

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## Entry-Level Careers

- Banquet Cook
- Banquet Server
- Caterer
- Cruise Ship Food Worker
- Flight /Train Server
- Food Preparation Employee
- Grill Cook
- Saute Cook
- Short-Order Cook

## Technical Careers

(Advanced certification, Apprenticeship, or Associates Degree)

- Baker/Bakery Manager
- Butcher
- Dining Room Supervisor
- Event Coordinator/Planner
- Food & Beverage Manager
- Food Truck Operator/Entrepreneur
- Hospital & Nursing Home Chef
- International Cuisine Specialist
- Recipe Developer
- Restaurant Entrepreneur
- Restaurant Manager
- Sous Chef

## Professional Careers

(Bachelor's Degree or higher education)

- Celebrity Chef
- Commercial Kitchen Designer
- Culinary Instructor
- Dietician
- Food Chemist
- Food Service Director
- Food Stylist/Culinary Artist
- Franchise Owner
- Health Inspector
- Public Relations Manager
- Research & Development Chef