



Culinary Pathway

Did you know?

- As a pathway student you are more likely to complete all of your courses and still stay on track for graduation while completing your [A-G Requirements](#).
- Many pathways in our district have articulated courses, meaning you earn transferable early college credit while in high school!



Pathway Course Descriptions

Culinary Arts (G Category - Elective)

The purpose of this course is to provide students with skills and experiences in nutrition and meal production, including how to create healthy meals from scratch. Students learn food safety and sanitation and the importance of proper handling of food. Students will gain valuable interpersonal skills, such as how to collaborate and work as a team, as well as time management and attention to detail in their work. In addition, students will be exposed to 21st century trends in food service such as waste reduction (composting and recycling) and growing/using locally produced foods.

Culinary Arts Management (G Category - Elective)

This capstone course challenges students to operate a working restaurant that serves lunch to the public three days a week. Students are responsible for every aspect of running the restaurant, from managing the front of the house to costing out and preparing food for their customers. Students learn teamwork, responsibility, and develop interpersonal skills that are essential in the hospitality industry.

DVC DIABLO VALLEY COLLEGE <u>Dual Enrollment Courses</u>		
	HOSP 100	Introduction to Hospitality

Pathway Course Sequence			
9th	1. English 1 4. Algebra	2. Life Science 5. World Language	3. PE 6. VAPA
10th	Talk to your academic counselor to create the best schedule for you.		
11th	1. English 3 4. U.S. History	2. Algebra 2 5. World Language	3. Lab Science 6. Culinary Arts
12th	1. English 4 4. Elective	2. Pre-Calculus 5. Elective	3. Government/ Economics 6. Culinary Arts Management



Post Secondary Education



Diablo Valley College offers a variety of certificate, associate, and transfer opportunities for students.

**Click on each box to link directly to the website.

Programs Offered

Culinary Arts

Discover the art of cooking with hands-on training in DVC's culinary arts program, which includes specialties in hospitality management and baking...

Associates & Certificates

- [Associate in Science for Transfer - Hospitality Management](#)
- [Associate in Science - Baking and Pastry](#)
- [Associate in Science - Culinary Arts](#)
- [Certificate of Achievement - Baking and Pastry](#)
- [Certificate of Achievement - Culinary Arts](#)



Click on the CSU or UC logo to search for your degree of interest by college.

Career Opportunities	Degree Needed	Salary
Catering Assistant	Certificate Program	Annual Salary: \$28,996 - \$37,375
Baker	Certificate Program	Annual Salary: \$25,700 - \$39,476
Sous Chef	Associates Degree	Annual Salary: \$67,500 - \$73,524.
Event Planner	Bachelor's Degree	Annual Salary: \$62,506 - \$82,900
Executive Chef	Bachelor's Degree	Annual Salary: \$92,435 - \$120,000

