



Academy of Culinary Arts

Culinary Arts

SCTHS-042-BI-Culinary Arts @ SCTHS



The Culinary Arts program of study introduces CTE learners to occupations and educational opportunities related to the planning, directing, or coordinating activities of a food and beverage organization or department. This program of study also explores opportunities involved in directing and participating in the preparation and cooking of food.

Secondary Courses for High School Credit

Level 1

- Dual Credit Culinary Arts Courses with Lee College

Level 2

- Dual Credit Culinary Arts Courses with Lee College

Level 3

- Dual Credit Culinary Arts Courses with Lee College

Level 4

- **09700** Food Science
- Dual Credit Culinary Arts Courses with Lee College

Postsecondary Opportunities

Associates Degrees

- Hotel and Restaurant Management
- Restaurant Culinary and Catering Management
- Hospitality Administration/ Management, General
- Culinary Arts/ Chef Training

Bachelor's Degrees

- Hotel and Restaurant Management
- Food Service Systems Administration/ Management
- Hospitality Administration/ Management, General
- Culinary Science and Food Service Management

Master's, Doctoral, and Professional Degrees

- Hotel and Restaurant Management
- Food Service Systems Administration/ Management
- Hospitality Administration/ Management, General
- Business Administration Management, General

Work-Based Learning and Expanded Learning Opportunities

Exploration Activities

- Participate in Family, Career, and Community Leaders of America, SkillsUSA, American Culinary Federation, or the Texas Restaurant Association

Work-Based Learning Activities

- Plan a catering event or work for a catering company
- Participate in a cooking course
- Work in a restaurant

Industry-Based Certifications

- ServSafe Manager



Aligned Occupations

Occupations	Median Wage	Annual Openings	% Growth
Food and Beverage Managers	\$55,619	1,561	28%
Chef and Head Cooks	\$43,285	1,366	25%
Food Science Technicians	\$34,382	236	11%

Successful completion of the Culinary Arts program of study will fulfill requirements of the Business and Industry endorsement.

Revised – October 2022

COURSE INFORMATION

DUAL CREDIT WITH LEE COLLEGE

Culinary Academy students have the opportunity to earn the Certificate of Completion in Culinary Arts, Certificate of Completion in Advanced Culinary Arts and Associates of Applied Science in Culinary Arts.

CHEF 1301 Basic Food Preparation
CHEF 1305 Sanitation and Safety
PSTR 1401 Fundamentals of Baking
CHEF 2301 Intermediate Food Prep
IFWA 2346 Quantity Procedure
CHEF 2402 Saucier
CHEF 2331 Adv Food Preparation
IFWA 1501 Food Prep 1
CHEF 2336 Charcuterie
CHEF 1313 Food Operations/Systems
CHEF 1441 American Regional Cuisine
PSTR 2431 Advanced Pastry Shop

All courses are subject to change by Lee College. Please see cohort layout document for course order and high school alignment.