



CULINARY ARTS

PATHWAY



PATHWAY OVERVIEW

The Culinary Arts pathway helps students build knowledge and hands-on skills in guest services, tourism, event operations, culinary practice, and hospitality management.

Through Introduction to Culinary Arts, Culinary Arts I, and Culinary Arts II, students prepare for postsecondary education, industry credentials, and work-based learning experiences connected to the field.



CAREER CLUSTER

Hospitality, Events & Tourism

COURSE SEQUENCE + WORK-BASED LEARNING

1

Introduction to Culinary Arts

Introduces food safety, sanitation, knife skills, cooking methods, kitchen operations, menu planning, and professional culinary techniques.



2

Culinary Arts I

Develops professional culinary skills through hands-on preparation, cooking methods, menu planning, presentation, and restaurant operations.



3

Culinary Arts II

Applies advanced culinary techniques, production, leadership, cost control, and industry practices through more complex, restaurant-style experiences.



Work-Based Learning (Capstone Experience)

Apply guest-service, event, culinary, tourism, and operations skills through internships and supervised experiences with hospitality-industry partners.

LEADERSHIP + INDUSTRY CONNECTIONS

CAREER & TECHNICAL STUDENT ORGANIZATIONS



COMPETITION OPPORTUNITIES



- Culinary Arts
- Food Innovation
- Knife Skills
- Baking & Pastry
- Professional Presentation
- Chicken Fabrication

CHAPTER ACTIVITIES



- Power of One
- State chapter project
- FCCLA Honor Roll
- School-based Enterprise
- Leadership conferences
- Community service projects

CO-CURRICULAR / INDUSTRY EXPERIENCES



- ProStart
- ServSafe certification
- Industry tours
- The Navigate Foundation
- Chef demonstrations
- Industry panels
- American Culinary Federation (ACF)

SCHOOLS OFFERING THIS PATHWAY

Alpharetta | Fulton Schools College & Career Academy | Riverwood International Charter | Tri-Cities

CAREER OPPORTUNITIES

CAREERS

Sous Chef

Chef

Food Service Manager

ATLANTA-AREA EMPLOYERS



POSTSECONDARY OPPORTUNITIES

LOCAL / REGIONAL INSTITUTIONS



- Atlanta Technical College
- Gwinnett Technical College
- Kennesaw State University
- University of Georgia

DUAL ENROLLMENT



Metro-area dual enrollment options may include culinary arts, hospitality management, hotel operations, event management, tourism, or food service; verify through Georgia Futures.

