

PROGRAM: Culinary Arts

**PROGRAM
CIP CODE:** 12.0500.00

DESCRIPTION: The **Culinary Arts** program is designed to prepare students to apply technical knowledge and skills required for food production and service occupations in commercial foodservice establishments. Students completing this program will possess the technical knowledge and skills required for planning, selecting, storing, purchasing, preparing and serving quality food products. Nutritive values, safety and sanitation procedures, use of commercial equipment, serving techniques and management of food establishments will also be studied. In addition to technical skills, students completing this program will develop advanced critical thinking, applied academic, career development, life and employability skills, business, economic, and leadership skills required for culinary arts occupations. The program utilizes a delivery system made up of four integral parts: formal/technical instruction, experiential learning, supervised occupational experience, and the Career and Technical Student Organizations, FCCLA and SkillsUSA.

RECOMMENDED PROGRAM SEQUENCE OF COURSES:

**Career
Preparation**

The following describes a recommended sequence of courses developed from industry-validated skills necessary for initial employment or continued related education. All the state-designated Culinary Arts standards are addressed in this instructional sequence.

12.0500.10 **Fundamentals of Culinary Arts:** Students develop skills necessary for food preparation, food production, service, and support staff positions in a commercial kitchen. The course includes instruction in planning, selecting, storing, purchasing, preparing, and serving food and food products; basic nutrition, food safety, sanitation; the use and care of commercial equipment, organization and operations, quantity food preparation skills. Emphasis is placed on critical thinking, practical problem solving, and entrepreneurship opportunities within the foodservice industry. This course integrates the core academics of math, science, and language arts within the field of culinary arts.

-and-

12.0500.20 **Culinary Arts Applications:** This course prepares students with advanced applications in commercial kitchen equipment, organization and operations, sanitation, quality control, quantity food preparation and food preparation skills. Additionally, training is provided in business operations of a food and beverage establishment. Core academic knowledge is integrated into the curriculum as relevant to careers in the foodservice industry.

And program may elect to add:

12.0500.75 **Culinary Arts - Internship:** Students extend and expand upon previously developed knowledge and skills by applying this experience into a structured work environment. The work experience may or may not require classroom instruction, may be paid or unpaid, and is available to 12th graders who have completed at least one Carnegie unit of study in the Culinary Arts program.

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12.0500.80 **Culinary Arts - Cooperative Education:** This course utilizes a cooperative education methodology to combine school-based and supervised work-based learning experiences directly related to the standards identified for the Culinary Arts program.

TEACHER CERTIFICATION REQUIREMENTS FOR THE CULINARY ARTS PROGRAM

CAREER PREPARATION: The instructor must be CTE certified according to the following table

Culinary Arts	CERTIFICATES
	Types: PCTF, PCTI, PCTIEP, SCTF, SCTI, SCTIEP
<p>Note:</p> <ul style="list-style-type: none"> ▪ Culinary Arts, 12.0500.70 may be a part of the sequence and the teacher must hold a Cooperative Education Endorsement (CEN). ▪ Teacher/Coordinator 12.0500.75 is not required to have a Cooperative Education Endorsement (CEN). ▪ CTE certified teachers with a CEN certificate may manage Culinary Arts students for 12.0500.80 with a work plan approved by Culinary Arts teacher of record. 	

CERTIFICATE ABBREVIATIONS FOR THE CULINARY ARTS PROGRAM

Certificate Types	
PCTF	Provisional Career and Technical Education Family Consumer Sciences
PCTI	Provisional Career and Technical Education Industrial Technology
PCTIEP	Provisional Career and Technical Education Industrial and Emerging Technologies
SCTF	Standard Career and Technical Education Family Consumer Sciences
SCTI	Standard Career and Technical Education Industrial Technology
SCTIEP	Standard Career and Technical Education Industrial and Emerging Technologies