

Career Opportunities

- Restaurant Manager
- Server
- Concessionaire
- Caterer
- Food supplier/distributor
- Food journalist
- Chef/executive chef
- Host/Hostess
- Grocery store/deli manager
- Banquet manager
- Food scientist
- Food stylist
- Owner/entrepreneur
- Teacher
- Event planner
- Hotel food and beverage manager
- Institutional menu planner

Course Offerings

Courses are open to 11 and 12 grade level students.

Introduction to Culinary Arts

This course introduces students to the culinary arts profession emphasizing development of basic competencies using menus and recipes, standardization and kitchen procedures. Students learn skills for employability, customer relations, menu planning, recipe use, conversions, budgeting, safety and sanitation, and organizing for efficiency.

Food and Nutrition

Introductory course in basic nutrition including understanding how food components work in the body, issues with poor nutrition, how to make healthy menus, cooking for health, and food allergies.

Food Production Management and Services

Experiences in this course are designed to help students become aware of career opportunities and competencies required in the occupational area of food production, management, and services. Emphasis in this course is given to the development of competencies related to employability; technology in food production, management, and services, sanitation and safety; nutrition as related to food service; serving of food; purchasing, receiving, and storing of food supplies' production and management of food; use, care, and storage of large and small commercial food service equipment; menu planning' and modified diets. Upon completion of this course, a student should have

gained entry-level skills needed for employment in institutional, commercial, or self-owned food establishments; have identified areas of special interest related to food service; and have developed skills required for obtaining and maintaining employment.

ProStart 1 and ProStart 2

ProStart is the career-building program for high school students who are interested in culinary arts and foodservice management. Over the two challenging and rewarding courses, ProStart students experience classroom study, mentored work experiences, and local and national competitions. Students may earn scholarships based on completing classroom curriculum, documenting paid mentored work hours and passing national exams.