

# CULINARY ARTS



## WHAT IS THIS PROGRAM ALL ABOUT?

In this program, students gain knowledge of basic food preparation skills, nutrition, terminology, knife skills, safety and sanitation in the kitchen, the service of quality food, menu planning, food purchasing, inventory control, and much more. Students who wish to further their education are encouraged to attend universities that offer culinary arts, baking & pastry arts, hospitality management, or nutrition.

What would I be learning?

- Food preparation
- Catering & banquet services
- Food presentation
- Table service
- Event planning
- Cake decorating

## UNIQUE OPPORTUNITIES:

Students learn to create gourmet foods, cakes, and pastries with artistic presentation. Students work in a team environment, using creativity to design menus, prepare meal, organize catered events, and develop unique dining experiences.

Students have the opportunity to earn the following credentials in the culinary arts areas:

- ServSafe Manager
- ProStart

Career Name	Average Salary	Education Pathway
Cook	\$22,880	Career Technical Program ► Work Experience ► High School Diploma
Restaurant Manager	\$29,120	Career Technical Program ► Work Experience ► Associate's Degree
Pastry Chef	\$29,500	Career Technical Program ► Work Experience ► Associate's Degree
Caterer	\$35,360	Career Technical Program ► Work Experience ► High School Diploma
Head Chef	\$66,469	ATCTC Program ► Certificate/Degree from Culinary Arts School

