Every delicious taste and smell you love is the original creation of a culinary expert. What mouthwatering samples will you whip up?

**Pathway Description:**
The culinary pathway prepares students for a successful restaurant and foodservice career. Students learn important skills and gain valuable experience in the restaurant and foodservice industry.

**Key Competencies:**
- Learn to plan and execute learning opportunities rooted in the interest areas of children
- Demonstrate the techniques and practices for food safety and workplace safety in the hospitality and food industry.
- Develop professional skills for the food industry.
- Demonstrate the knowledge, skills, and practices required for food production and services.
- Explore controlling foodservice costs.
- Explore purchasing and inventory procedures.
- Identify and recognize marketing and menu concepts.
- Apply the principles of conversation in foodservice.

**Courses (HS Credits):**
**Year 1:** 4029 Exploring FCS Pathways (2)
**Year 2:** 4021 Culinary Essentials (2)
**Year 3:** 4022 ProStart I (2)
**Year 4:** 4023 ProStart II (2)
X065 Internship (2)

**College Credits:** ProStart certification

**Annual National Average Salary for Chef:** $43,100

**Career Opportunities:**

<table>
<thead>
<tr>
<th>Chef</th>
<th>Molecular Gastronomist</th>
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<tbody>
<tr>
<td>Restaurant Host</td>
<td>Mixologist</td>
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<tr>
<td>Food Scientist</td>
<td>Restaurant Manager</td>
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