

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 work place 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)

4009 Food Services Technology (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:

Chef	Molecular Gastronomist
Restaurant Host	Mixologist
Food Scientist	Restaurant Manager