Culinary/Hospitality Pathway



Culinary & Hospitality Careers

- Restaurant manager
- Chef
- Baker
- Pastry Chef
- Dietician
- Restaurant/café owner
- Food Service Manger
- Food Prep Worker
- Food Scientist

The Culinary Career Pathway is for students interested in the world of food preparation and hospitality services. Students will learn, from an experienced chef, how to prepare and serve a variety of foods, as well as how to run a café/food driven style business.

Culinary students will demonstrate industry standards in food safety, sanitation, preparation, and service. Students who complete the pathway will be prepared for post-secondary education in Culinary Arts or for entry into the workforce.

Pathway Endorsement Offerings for Culinary/Hospitality: **2.5 Credits required for Graduation Cord** **3.0 Credits Required for Completer Medal**			
Required Classes	Grade	FGHS Credits	College Credits
Culinary Arts 1	9-12	0.5	
Culinary Arts 2	10-12	0.5	
Culinary Arts 3	10-12	0.5	
Culinary Arts 4	11-12	1.0	
The following course is required for Completer Medal:			
Culinary Management	10-12	0.5	

Culinary/Hospitality Courses

Culinary Arts 1	
Credit: 0.5 credit	Credit Type: Applied Art
Length: Semester	Pathway: Culinary/Hospitality
Grade: 9-12	Course #: 160531
Prerequisite: None	College Credit: N/A

Culinary Arts 1 is a semester class where students learn the basic principles and correct methods of cooking and baking. Students in the lab will prepare a variety of foods. Some units of study include: Safety and sanitation, recipe reading, proper measuring, kitchen math, quick breads, yeast breads, knife safety, cookies, vegetables, and eggs. A $20.00 lab fee is required.

Culinary Arts 2	
Credit: 0.5 credit	Credit Type: Applied Art
Length: Semester	Pathway: Culinary/Hospitality
Grade: 10-12	Course #: 160532
Prerequisite: Culinary Arts 1 with C or better	College Credit: N/A

Students in Culinary Arts 2 will start the semester learning about soups, stocks and sauces. We then move to learning about the culture and cuisine of many countries as they prepare foods from around the world. Units of study will include: Asia, the Mediterranean, France, Germany, and Italy. A $20.00 lab fee is required.

Culinary Arts 3	
Credit: 0.5 credit	Credit Type: Applied Art
Length: Semester	Pathway: Culinary/Hospitality
Grade: 10-12	Course #: 160533
Prerequisite: Culinary Arts 1, Culinary Arts 2- C or Better	College Credit: N/A

This semester course will focus on culinary skills and quantity cookery with an emphasis on baking. The class will develop student's skills and attitudes necessary for a current job or future career in the food service industry. Other units of study include salads and garnishes, herbs and spices, cooking method practices and food costing. Students will obtain Food Handlers cards through this course. A $20.00 lab fee is required in addition to a fee of $10.00 for a Food Handler card (collected by Oregon Food Handlers).

Culinary Management	
Credit: 0.5 credit	Credit Type: Applied Art
Length: Semester	Pathway: Culinary/Hospitality
Grade: 10-12	Course #: 16054
Prerequisite: Culinary Arts 1, 2— C or better	College Credit: N/A

Culinary Management is a semester-long course where students will work independently to build on skills learned from Culinary Arts 1 and 2. Culinary projects include catering prep, quantity cookery (working with big batch cooking), inventorying of products and recipe testing. Culinary Management students will have a better understanding of time management, problem solving and the importance of proper technique. Instructor approval is required for this course and space is limited.

Culinary Arts 4	
Credit: 1.0 credit	Credit Type: Applied Art
Length: Year	Pathway: Culinary/Hospitality
Grade: 11-12	Course #: 160534A/160534B
Prerequisite: Culinary Arts 1, 2, 3— C or better	College Credit: N/A

Culinary Arts 4 is a yearlong class and is recommended for the student who wants to pursue a career in Hospitality/Food, Service/Hotels/Catering or seeks future employment in food service. Students will operate a pasta shop for staff and the public. Through this experience they will demonstrate proficiency in menu planning, food costing, full meal preparation, and quality service. Students will learn to apply concepts of business management to the foodservice industry through practical, real world experiences. A course $20.00 lab fee is required.