



# Culinary Arts

## Hospitality, Tourism & Recreation Sector

- California's fastest-growing industries: travel, recreation, and food and hospitality.
- 900,000 jobs are directly supported by the travel industry. Food service occupations, ranging from food production and service to the study of human nutrition and wellness,.
- The California restaurant industry is the largest employer in the state, providing 957,000 jobs, with annual projected sales of \$51.5 billion and sales tax revenues of \$4 billion.
- Students choosing a career in this industry sector are eligible for positions throughout the world, with potential for advancement and ready availability of continuing employment.

## Benefits of Taking This Pathway

Seniors who meet the following requirements are eligible for a Career Pathways Cord at Graduation:

- Completion of a Pathway Program, with a B or better within the pathway.
- Earn an overall GPA of 2.0

### Potential College Majors

- Nutrition & Dietetics
- Hospitality, Foodservice and Hotel Management
- Food Science
- Catering/Event Planning

### Potential Careers

- Food Preparation
- Short Order Cook
- Baker/Pastry Assistant
- Retail Bakery
- Grocer Buyer/Fine Foods
- Chef

### Sites

- FHS
- RLHS

# Culinary Arts

## Pathway Courses

### Culinary 1

(FHS, RLHS)

**Grades:** 10-11 **Duration:** Year

**HS Grad Req:** Electives **US/CSU a-g:** g

**Prerequisite:** none

**CTE Pathway (level):** Culinary Arts (concentrator)

**Course Description:** This course prepares students with food production, preparation, customer service, and teamwork skills for employment. The Culinary Arts program effectively prepares students with the knowledge, skills, attitudes, and behaviors needed to successfully enter the job market or transition to post-secondary education programs. Instruction includes topics such as planning, selecting, storing, purchasing, preparing, testing, serving, and selling of quality food and food products.



### Catering Production

(FHS, RLHS)

**Grades:** 11-12 **Duration:** Year

**HS Grad Req:** Electives **US/CSU a-g:** g

**Prerequisite:** Culinary 1

**CTE Pathway (level):** Culinary Arts (capstone)

**Course Description:** A capstone course that prepares individuals with the skills, attitudes, and knowledge needed for employment in food and beverage production and preparation occupations. Instruction includes such topics as customer relations, industry awareness, sanitation and food handling, nutrition, and standardized recipes. Students develop skills to select and use proper equipment, supplies, and procedures to produce a variety of food products to be sold or served, plan menus and arrange for equipment, decorations, entertainment, transportation, and storage of food.

## Continuing Pathways Post-Secondary

### American River College:

- Culinary Arts/Restaurant Management AA Degree
- Culinary Arts/Restaurant Management Certificate
- Hospitality Management Certificate
- Introductory Baking Certificate

### CSU Sacramento:

- Food & Nutrition BS Degree