



Business & Industry Endorsement Hospitality & Tourism

Culinary Arts

The Culinary Arts program of study introduces CTE learners to occupations and educational opportunities related to the planning, directing, or coordinating activities of a food and beverage organization or department. This program of study also explores opportunities involved in directing and participating in the preparation and cooking of food.

Levels	Courses	
Level 1	Principles of Hospitality & Tourism 9	Introduction to Culinary Arts 10 <i>+Food Handlers</i>
Level 2	Culinary Arts 11 <i>+ServSafe Manager</i>	
Level 3	Advanced Culinary Arts (CHS ONLY) 12 <i>Prerequisite: Culinary Arts</i>	
Level 4	Practicum in Culinary Arts (BHS ONLY) 12	

Occupation	Median Wage	Annual Openings	% Growth
Food and Beverage Managers	\$55,619	1,561	28%
Chef and Head Cooks	\$43,285	1,366	25%
Food Science Technicians	\$34,382	236	11%

Industry Based Certifications

+ServSafe Manager

This is a food safety program providing high quality food safety education & training for the restaurant & food service industry. Learn about food borne illness, how to prevent it & how to train employees in food sanitation.

To earn a CTE endorsement, students must take a minimum of 3 classes for 4 or more credits in the same Program of Study, and must end with one Level 3 or Level 4 CTE course.