



# Culinary Arts Pathway

The Culinary Arts Pathway is a great program for students interested in the foods industry where they can prepare and present various culinary dishes. **Students who complete 2 credits in this pathway will meet state ELA and Math testing requirements, and...**

- Obtain a state food handlers permit.
- Learn by preparing appetizers, entrees and desert menu items.
- Participate in planning and providing catering projects and activities.
- Earn college credits which can be applied directly into partner college programs.
- Meet their 3<sup>rd</sup> Year Science requirement through Pathway courses.

## This CTE Pathway is a great fit for students who...

- ✓ Enjoy being creative, expressive and imaginative.
- ✓ Enjoy cooking and learning by working with their hands.
- ✓ Have an attention to detail and precision in their work.
- ✓ Are interested in getting a job in the foods industry after high school or continuing training in the Culinary Arts field.

Start Your Pathway with 2 or more credits of Pathway courses

Then, After You Have Finished High School...

Finally, Begin Your Career!

Sample Plan for Career and College Readiness in this Pathway	
<b>Grade 9</b>	
English	
Math	
Science	
World History 9	<b>CTE Health</b>
PE	Art
<b>Chef School 1</b>	Elective
<b>Grade 10</b>	
English	
Math	
Social Studies	
Science	
PE	Art
<b>Chef School 2</b>	Elective
<b>Grade 11</b>	
English	
Math	
US History	
Science	
<b>Food Science</b>	
Elective	Elective
<b>Grade 12</b>	
English	
Sr. Social Studies	
Personal Finance	PE
Elective	Elective
Elective	Elective
<b>Chef School 3</b>	Elective

### Apply college credits earned in this Pathway directly into these partner college program:

#### Edmonds Community College

- Culinary Arts certificate and ATA/AAS degree programs.

### Continue your training in another college program such as:

#### Lake Washington Institute of Technology

- Culinary Arts certificate and degree Programs

#### Shoreline Community College

- Nutrition and Food Science AADT program

#### University of Washington

- Hospitality and Business Management degree program
- Food Science degree program

### Jobs you can get with 2-Years Post-High School Training:

Baker  
Bartender  
Chefs and Head Cooks  
Cooks  
Food Preparation Workers  
Hosts and Hostesses  
Waiters/Waitresses

### Jobs you can get with 4 or more Years Post-High School Training:

Dietician and Nutritionist  
Hospitality Business Administrator  
Food Scientist

**For more information on these and other occupations related to this pathway, visit**

<http://careerbridge.wa.gov/>



## Pathway Courses and Descriptions

Pathway Courses	Grades	Length	Equivalencies	EWHS	MHS	LHS	MTHS	SLHS
CTE Health	9-12	.5 credit, Semester	Health	✓		✓		
Chef School 1	9-12	.5 credit, Semester	None	✓	✓	✓	✓	
Chef School 2*	10-12	.5 credit, Semester	None	✓	✓	✓	✓	
Chef School 3*	10-12	.5 credit, Semester	None	✓	✓	✓	✓	
Food Science	10-12	1 credit, Full Year	1 credit Science	✓	✓	✓	✓	

✓ *Course is available at this school* \* *College Credit Available*

### CTE HEALTH

PHE301 (Semester)  
Grades 9-12

Learn information and strategies for healthful living and responsible decision-making. Topics include both physical and mental health: first aid, nutrition, physical fitness, managing stress, addictions, sexuality education, cancer and communicable diseases (including HIV/AIDS).

### CHEF SCHOOL 1

HEC450 (Semester)  
Grades 9-12

Chef 1 is an introductory course where students gain hands-on experience in food preparation techniques, kitchen safety, equipment use, nutrition and menu planning. Students will also learn about careers in food related industries.



### CHEF SCHOOL 2

HEC457 (Semester)  
Grades 9-12  
Prerequisite: Chef School 1

Build upon skills and knowledge gained through Chef 1, including advanced food preparation skills, catering projects, competitions, specialized field trips and menu design. **Students can earn college credit through this course.**

### CHEF SCHOOL 3

HEC458 (Semester)  
Grades 10-12  
Prerequisite: Chef School 2

Develop skills desired by employers in the restaurant and hospitality industry: advanced culinary techniques, hospitality standards and marketing. This class includes catering projects which require work outside of regular class time. **Students can earn college credit through this course.**

### FOOD SCIENCE

SC1120/121 (YR)  
Grades 10-12  
Equivalency: 1 credit Science

Explore the knowledge, skills, and practices required for careers in food science, dietetics, and nutrition. Learn about management procedures, nutritional therapy, technology in food production, and diet and nutritional analysis and planning. Conduct experiments (such as the caramelization of sugars and starches) and learn about scientific topics related to food.

