

BUSINESS/MARKETING/MANAGEMENT ACADEMY

CULINARY



OVERVIEW:

The Culinary Pathway will prepare students to join the culinary world in entry level positions. Students will learn basic governmental safety and sanitation regulations as well as the proper use of equipment in an industrial kitchen.

Students will also get the opportunity to try their hand at preparing different dishes that are made in businesses in the food industry.

Possible Careers:

Restaurant cook, Dietary aide, Restaurant manager, Motel manager, Dietitian, Chef, Restaurant owner, Culinary instructor, Food photographer, Food inspector, Food critic/blogger, Food/ice sculpting

Course Sequences

Required:

Culinary Essentials
Culinary I
Culinary II

Recommended but not required:

Practical Communications*
Intro to Business
Entrepreneurship
Hospitality & Tourism

Student Organizations

