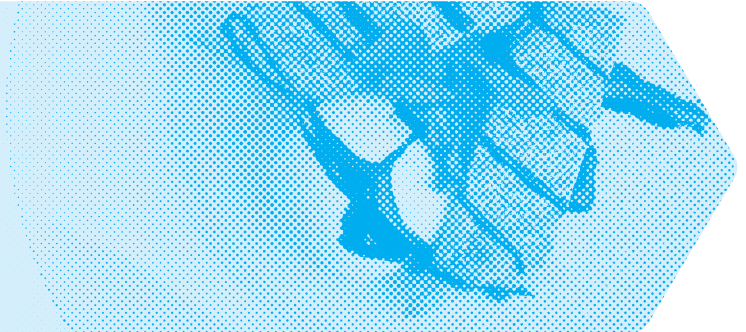


CULINARY ARTS

PROGRAM OF STUDY:

A structured sequence of required core & CTE courses in a specific career field. As a result, students earn industry credentials or college credit toward an Associate's and/or Bachelor's degree during high school. For more information, visit: AZprogramsofstudy.org



IN THIS PROGRAM, STUDENTS:

- Select & correctly utilize equipment, supplies & materials
- Apply popular cooking methods to prepare a wide variety of foods & baked items
- Plan & prepare a nutritionally balanced menu
- Learn supervision, management, Front of House, reservations & support service skills
- Supervise various stations & positions in a food service operation
- Participate & compete in a student organization (FCCLA or SkillsUSA)
- Complete a work-based learning internship

COURSE SEQUENCE:

- Introduction to Culinary Arts
- Creative Foods
- Professional Cooking **D**
- Commercial Baking **D**
- CTE Internship: Culinary Arts

A CTE Mastery of Subject Endorsement may be added to a high school transcript upon completion of any CTE program. A student may earn multiple CTE endorsements.

D Dual Enrollment

CAMPUS LOCATION:

Cactus HS
 Centennial HS
 Ironwood HS
 Liberty HS
 Peoria HS
 Raymond S. Kellis HS
 Sunrise Mountain HS

STUDENT ORGANIZATION:



COLLEGE CREDIT HOURS:



These Dual Enrollment hours may apply toward:

Certificate of Completion (CCL) in Baking & Pastries
 Certificate of Completion (CCL) in Culinary Studies
 Associate of Applied Sciences in Culinary Studies
 Bachelor of Science in Hotel & Restaurant Management

COLLEGE PROGRAM PARTNER:

Estrella Mountain Community College
 Glendale Community College

CERTIFICATION:

Maricopa County Food Service Worker Certification
 ServSafe Certification
 Some certification tests occur after high school graduation and/or require industry experience.