

Program of Study: Culinary Arts



This Program of Study may serve as a graduation guide for the next four plus years, along with other career planning and educational materials. Courses listed in this model may include recommended coursework and should be individualized to students' educational and career goals. Each graduation plan needs to meet minimum high school graduation requirements. Dual Enrollment courses can be high school academic and/or career technical education courses.

Secondary: Culinary Arts					Postsecondary		
Course/Grade	Ninth	Tenth	Eleventh	Twelfth	TCC	Diploma or AAS	Bachelor of Science
English	9 th grade Lit/Composition	10 th grade Lit/Composition	American Lit/Composition	World Lit/Composition / British Literature	Entrance or Exit Point FPW1 – Food Production Worker I TCC - CUUL 1000 Fundamentals of Culinary Arts - CUUL 1110 Culinary Safety and Sanitation - CUUL 1120 Principles of Cooking - CUUL 1129 Fundamentals of Restaurant Operations	AAS Degree Culinary Arts - Complete Academic courses - COMP 1000 Intro to Computer Literacy - CUUL 1000 Fundamentals of Culinary Arts - CUUL 1110 Culinary Safety and Sanitation - CUUL 1122 Foundations of Cooking Principles - CUUL 1124 Foundations of Cooking Techniques - CUUL 1129 Fundamentals of Restaurant Operations - CUUL 1220 Baking Principles - CUUL 1320 Garde Manger - CUUL 1370 Culinary Nutrition & Menu Development - CUUL 2142 Advanced Baking - CUUL 2144 International Cuisine - CUUL 2160 Contemporary Cuisine - CUUL 2190 Principles of Culinary Leadership OR - MGMT 1115 Leadership - Culinary/Hospitality Elective (6 hrs)	Entrance or Exit Point The University System of Georgia offers students' higher education options at 30 institutions throughout the state, providing a wide range of academic programming including certificates and associate, baccalaureate, masters, doctoral and professional degrees. https://apps.usg.edu/orcls/f?p=118:1:0:::
Mathematics	Coordinate Algebra/Algebra I	Analytic Geometry/Geometry	Advanced Algebra/Algebra II	Pre-calculus			
Science	Physical Science	Biology	Chemistry	Physics			
Social Studies	Psychology	World History	US History	Government (½ unit) Economics (½ unit)			
Pathway Completer	Introduction to Culinary Arts	Culinary Arts I	Culinary Arts II	Work-Based Learning, Youth Apprenticeship, or Capstone Project			
Industry Recognized Credential (Pathway Completer)		Visit the End of Pathway Assessment Page (see note below)					
Required/ Selective Electives	Health & Personal Fitness (<i>can be taken in grades 9-12</i>)	Fine Arts course	Intro to Business and Technology	Entrepreneurship			
	Modern Language/Latin 2 units required for admissions to Georgia University System Colleges/Universities For a listing of Modern Language/Latin courses offered at your high school, please contact your advisor, counselor, or curriculum handbook.		Other Electives For a listing of other elective courses offered at your high school, please check with your advisor, counselor, or curriculum handbook.				

NOTE: Students have many options to **ENTER** and **EXIT** from their academic studies into the workforce. When a student graduates from high school, they are eligible to choose one of many **ENTRANCE POINT** options: **1.** Enroll in either a 2 or 4 year post-secondary program; **2.** Enroll in an apprenticeship program or the military; or **3.** Enter the workforce using technical skills learned in high school. When a student finishes a 2- or 4-year degree program, they may choose to **EXIT** and **1.** Enroll in an apprenticeship program or the military; **2.** Enroll in a professional university degree program; or **3.** Enter the workforce using technical skills learned.

Culinary Arts Career Pathway Completers - Industry Credentialing for High School Students

Upon completion of sequenced courses in the Culinary Arts Career Pathway, students are eligible to complete the Industry-Recognized student credential for fulfillment of the End of Pathway Assessment. Secondary students completing the Culinary Arts pathway will be able to sit for the National Industry Credentialed assessment offered on-line from ACF-CJC, ACF-Secondary Culinary Graduate, NOCTI-Cook Level 2, and ProStart. Once mastery is reached, students will receive recognition for completion and use this credential in conjunction with their job or continuing training. For specific assessment information, refer to:

<http://bit.ly/GAHospitality>

Sample High Demand Careers in Georgia

Occupation Specialties	Level of Education Needed	Georgia Average Salary	Annual Average Openings in Georgia	2014 – 2024 Employment Outlook
Food Service Managers	Some postsecondary courses	\$47,165	324	High Demand
Chefs and Head Cooks	Associate's Degree	\$35,566	125	High Demand, High Skill
Meeting, Convention & Event Planners	Bachelor's Degree	\$48,989	57	High Demand, High Skill

GDOL Labor Market Explorer

Go to [GAfutures at www.gafutures.org](http://www.gafutures.org) for more information about your education and career planning, including valuable financial information (grants and scholarships including HOPE Program, grants and loans, FAFSA, and CSS forms).

Career Enhancement Opportunities	Career-Related Education Activities <input type="checkbox"/> Career Awareness <input type="checkbox"/> Career Exploration <input type="checkbox"/> Instructional Related <input type="checkbox"/> Connecting <input type="checkbox"/> Work-Based Learning <ul style="list-style-type: none"> • Employability Skill Dev. • Cooperative Education • Internship • Youth Apprenticeship • Clinicals 	Postsecondary Options: <ul style="list-style-type: none"> • 4-Year Universities/Colleges • 2-Year Colleges • Technical Colleges • State Registered Apprenticeships • Special Purpose Schools • On-the-Job Training • Military 	Earning Postsecondary Credits While in High School A vital way to get ahead and realize you can pass college courses is by earning postsecondary credits as a high school student. Georgia offers a dual credit program titled Dual Enrollment. You need to talk with your parents, school counselor, or advisor about the proper courses to take each year in high school and dual credit. Students completing the course work in this Plan, will have earned/completed an Industry Credential, Technical Certificate of Credit (TCC), Associates of Applied Science Degree, and/or Bachelor's Degree.
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Postsecondary Transition

- Students who will continue their education in a Program of Study at one of the University System of Georgia institutions should prepare to take the ACT or SAT for admissions. Tests for admissions may vary from institution to institution. Contact the selected institution for specific testing information. Additional admissions information can be found at Staying On Course. (www.usg.edu/assets/student_affairs/documents/Staying_on_Course.pdf)
- Students who will continue their education in a Program of Study at one of the Technical College System of Georgia institutions should prepare to complete a placement exam.
- Students who will continue their education and training in the US Military should take the ASVAB assessment.
- Students should utilize electronic college and career databases to select the most appropriate postsecondary opportunities to match their selected career field, including registered apprenticeships.
- Georgia's dual-credit programs have been combined into one program entitled Dual Enrollment, in which high school students may earn their high school course credits while taking college courses.

Related Pathway Occupations	Other Related Occupations
<ul style="list-style-type: none"> • Bakers • Baristas • Chefs • Cooks • Food Service Managers • Meeting, Convention & Event Planners • Waiters & Waitresses 	<ul style="list-style-type: none"> • Lodging Managers • Food Prep Workers • First-Line Supervisors of Food Prep and Serving Workers <p style="text-align: right;">*ONET Online</p>

Culinary Arts Pathway Description

A career in culinary arts involves more than simply cooking. Many job opportunities exist in this field, from executive chefs to part-time food service workers. Chefs, cooks, and food preparation workers prepare, season and cook a wide range of foods in a variety of restaurants and other food service establishments. Food service managers are responsible for the daily operations of restaurants and other establishments that prepare and serve meals and beverages to customers. Most fast-food or short-order cooks and food preparation workers require little education or training since most skills are learned on the job. Executive chefs and head cooks who work in fine-dining restaurants require many years of training and experience. They may receive training through post-secondary vocational programs, independent cooking schools, professional culinary institutes or 2- or 4-year degree programs in hospitality or culinary arts. Many restaurant and food service management positions, particularly self-service and fast-food, are filled by promoting experienced food and beverage preparation and service workers. Many national or regional restaurant chains recruit management trainees from 2- and 4-year college hospitality management programs which require internships and real-life experience to graduate. Important characteristics for those interested in culinary arts include working well as part of a team, working efficiently, personal cleanliness, self-discipline and initiative. Job openings for chefs, cooks, food preparation workers and food service managers are expected to be plentiful through 2020. However, competition will be keen for jobs in the top kitchens of higher-end restaurants. Employment growth will be spurred by increases in population, household income, and leisure time that will allow people to dine out and take more vacations.