



## Pathway Breakdown By Semester

FALL	SPRING
COURSE	COURSE
CUL 110 – Sanitation & Safety	CUL 240 – Culinary Skills II
CUL 140 – Culinary Skills I	CUL 240A – Culinary Skills II Lab
CUL 140A – Culinary Skills I Lab	CUL 170 – Garde Manager I
8 Credit Hours	9 Credit Hours
Earned 17 Hour Certificate	

# CULINARY ARTS PATHWAY



## Pathway Overview

- Designed to provide specific training to prepare students for positions as culinary professionals in a variety of food service settings, including full service restaurants, hotels, resorts, clubs, catering operations, contract food service, and health facilities
- Emphasis is placed on practical application, sustainable practices, and professionalism with a farm-to-table focus
- Students will master the skills needed to operate a safe and sanitary food service facility, design and price a culinary menu, and apply the standard and fundamental cooking methods of the culinary arts industry
- Credits earned in this program may be transferred toward an Associate in Applied Science Degree in Culinary Arts provided the student meets the entrance requirements for the degree program

Course availability and scheduling is subject to change. Please contact the Career and College Advisor at your assigned high school.