



PROGRAM OF STUDY

Culinary Arts



Career Cluster: Hospitality and Tourism

Career Cluster Pathway: Restaurant and Food/Beverage Services

This Career Pathway Program of Study can serve as a guide along with other career planning materials as learners continue on a career path. Courses listed within this program are only recommended coursework and should be individualized to meet each learner's education and career goals.

EDUCATION LEVELS	GRADE	English/ Language Arts (4 Credits)	Math (3 Credits)	Science (3 Credits) (2 Lab Science)	Social Studies (3 Credits)	Fitness/Health (2 Credits) Fine Art (2 Credits) OR 1 Fine Art and 1 Personalized Pathway)	World Language OR Personalized Pathway (2 Credits) Career and Tech (1 Credit)	Recommended Career & Technical Courses And Electives (4 Credits)	Occupations Relating To This Pathway
<i>Interest Inventory Administered and Plan of Study Initiated for all Learners</i>									
SECONDARY	9	English 9	Algebra 1	Integrated, Physical, Biology		Health & Fitness/PE/Fine Art		Culinary Arts	<u>Entry Level to Advanced Degree and/or Experience</u> ➤ Dishwasher ➤ Food Preparation ➤ Waiter ➤ Bartender ➤ Sommelier ➤ Cook ➤ Baker ➤ Butcher ➤ Caterer ➤ Private Chef ➤ Food Journalism ➤ Food Science ➤ Restaurant Manager ➤ Hotel Management ➤ Culinary Educator ➤ Executive Chef
	10	English 10	Geometry	Integrated, Physical, Biology	World History	Health & Fitness/PE/Fine Art	Culinary Arts	Culinary Arts	
	11	Culinary Arts	3 rd Year Math	3 rd Year Lab Science	US History	Health & Fitness/PE/Fine Art	Culinary Arts	Culinary Arts	
	<i>College Placement Assessments-Academic/Career Advisement Provided</i>								
	12	Culinary Arts			Civics/Social Studies	Culinary Arts	Culinary Arts	Culinary Arts	
<i>Articulation/Dual Credit Transcribed-Postsecondary courses may be taken/moved to the secondary level for articulation/dual credit purposes.</i>									
COLLEGE CREDITS	College		Course				Credits		
	South Puget Sound community College		CAP 100: Introduction to Hospitality				5		
	Bates Technical College		0853: Introduction to Culinary Arts, Tools and Equipment				1		
			CARTS 102: Sanitation in Food Service Operations				2		
			CARTS 105: Garde Manager I				1		
		CARTS 106: Breakfast Services				2			
		CARTS 111: Introduction to Baking				5			
Clover Park Technical College		CUL104: Sanitation in Food Service Operations				3			
		CUL 113: Introduction to Baking				3			
<i>In any Pro Start or ACF accredited college program some credits may transfer.</i>									

<p>Technical Certification</p> <p><i>(instruction provided through certified training and/or testing centers)</i></p>	<p>Apprenticeship Opportunities</p> <p><i>(To learn more about Apprenticeship, visit Labor and Industries website.)</i></p>	<p>2-yr or ATA Degree</p> <p><i>(Find specific colleges at www.checkoutacollege.com)</i></p>	<p>4 –yr Degree or Adv Training</p> <p><i>(Find specific colleges at Washington Career Bridge)</i></p>
<p><u>Restaurant Management</u></p> <ul style="list-style-type: none"> • Clover Park Technical <p><u>Food and Beverage Operations</u></p> <ul style="list-style-type: none"> • Highline College <p><u>Baking Arts/Pastry Arts</u></p> <ul style="list-style-type: none"> • Bellingham Technical College • Clover Park Technical College • Edmonds Community College • Renton Technical College • South Puget Sound Community College <p><u>Culinary Arts</u></p> <ul style="list-style-type: none"> • Renton Technical College • Olympic College • Edmonds Community College • Bellingham Technical College • Lake Washington Institute of Technology 	<p>Follow these steps to learn about the specific apprenticeships available in this pathway:</p> <p><u>STEP 1:</u> Link to Apprenticeship Registration and Tracking System</p> <p><u>STEP 2:</u> Search by “Occupation” using key words below</p> <ul style="list-style-type: none"> • Food Preparation <p><u>STEP 3:</u> Click “Search” and select a program name for the program standards, qualifications, and how to apply</p>	<p><u>Food and Wine Pairing</u></p> <ul style="list-style-type: none"> • South Seattle College <p><u>Restaurant Management</u></p> <ul style="list-style-type: none"> • Spokane Community College <p><u>Baking Arts/Pastry Arts</u></p> <ul style="list-style-type: none"> • Edmonds Community College • Lake Washington Institute of Technology • Renton Technical College • Skagit Valley College <p><u>Culinary Arts</u></p> <ul style="list-style-type: none"> • Clover Park Technical College • South Puget Sound Community College • Bellingham Technical College • Bates Technical College • Lake Washington Institute of Technology • South Seattle college 	<p><u>Hospitality Business Management</u></p> <ul style="list-style-type: none"> • Washington State University • South Seattle college <p><u>Food Science</u></p> <ul style="list-style-type: none"> • Washington State University <p><u>CTE Secondary Education Teacher</u></p> <ul style="list-style-type: none"> • Education Degree in a CTE program area with 2000 hours of related work experience • Industry Route Certificate requires 6000 hours of work experience in the field and completion of a state approved CTE Preparation Program along with passage of Basic Skills Math and English