

# Hospitality & Tourism - Culinary Arts

## Degree Type

Specialty Programs

## Culinary Arts Pathway

Culinary Arts prepares students to practice the managerial, production, and service skills used in food establishments and related food industry occupations such as chef/cook, baker/pastry chef, and hospitality worker. Students plan, select, store, purchase, prepare and serve food and food products; study basic nutrition, sanitation, and food safety; learn the use and care of commercial equipment; and practice the operation of institutional food establishments. In addition to refining these skills, students will practice serving and dining room management throughout the two-year program. Students engage in real-world experiences by working cooperatively with local business owners and various food establishments in the community. Courses are scheduled in a two-period/double block each year beginning in the 11th grade.

## Program Type

Transport

## Schools

Gar-Field High School,  
Patriot High School,  
Potomac High School

## Culinary Arts Program Sequencing

### Grade 11

Title	Credits
Culinary Arts 1	2

### Grade 12

Title	Credits
Culinary Arts 2	2
<b>Total Credits</b>	<b>4</b>