

# 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.

Students in grades 9 through 11 who are interested in the Culinary Arts Program are encouraged to take the Nutrition and Wellness and Introduction to Culinary Arts courses at their base school.

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
Total Credits	4