



Culinary Arts Program of Study



Education Planning Guide for Middle School and Beyond

This program of study, along with other career planning materials, serves as a guide to assist students in the Auburn School District in developing a relevant middle-to-high school plan that will prepare them for further education and/or employment in the Education and Training career cluster. The program of study outlined below can be individualized to meet each learner's education and career goals. It allows students to earn high school credits while completing coursework in middle school, earn college credits while completing coursework within high school, and apply those credits toward attainment of a college certificate and/or degree. It is important to share and review this plan with a parent/guardian and school counselor.

Auburn SD Component of Program of Study	Grade	English	Social Studies	Science	Math	Health/ Fitness	Arts	Career and Technical	Related Electives	Auburn School District Graduation Requirements
	Middle School	Successfully complete required coursework for 6 th , 7 th and 8 th grade, and these electives →							STEM Kitchen Science	
9	Language Arts	World Studies (.5) or AP Human Geography	Science (1.0) Next Gen or Biology	Algebra I			2.0 Credit from Fine Arts or Course Equivalencies	Food Science and Nutrition*	Orientation or Career Choices	Credit Requirements (24.0 credits total): 4.0 credits - English 3.0 credits - Social Studies 3.0 credits - Math 3.0 credits - Science 1.5 credits - Fitness 0.5 credits - Health 2.0 credits - Arts ** 2.0 credits - World Language ** 1.0 credits - Career and Technical 4.0 credits - Electives Additional Requirements: • High School and Beyond Plan • Culminating Project/Portfolio • Certificate of Academic Achievement or Approved Alternative
10	Language Arts	Global Issues (.5) or AP Euro	Science (1.0) Next Gen or Chemistry	Geometry	10 th Grade Health (.5)			Culinary Arts, Beginning* 1-2	Minimum of two years of the same world language are required for students planning to enroll at a four-year university	
11	American Literature 1, 2	U. S. History or AP U. S. History	Chemistry	Advanced Algebra and Trig	1.5 Credits From Fitness Courses			Culinary Arts* 3-4		
12	Senior English Electives	Civics (.5) and Elective (.5) or AP American Government (1.0)	Physics or AP Biology or AP Chemistry	AP Statistics or Pre-Calculus				Culinary Arts, Advanced* 5-6		

*Students who earn a "B" or better in these courses may be eligible for college credit. See page 2 for more information. **Credits may be applied in a chosen career pathway

Post - High Program of Study	Apprenticeship Opportunities	Earn a Certificate and Enter the Workforce	Earn an Associate's Degree and transition to a 4-year university or enter the workforce	Earn a 4-year college degree, and then enter the workforce
	To learn more about apprenticeships in this program, go to: Apprenticeship Registration & Tracking Cook Food Service Specialist Food Service Manager ACF Culinary Arts Apprenticeship Program – 3 years	Bates Technical College Culinary Arts Clover Park Technical College Basic Cooking Skills Restaurant Management Edmonds Community College Basic Commercial Cooking, Catering, Baking Renton Technical College Professional Baking, Culinary Arts Seattle Arts Institute Baking & Pastry, The Art of Cooking Seattle Central Community College Culinary Arts South Seattle Community College Catering and Banquet Operations Pastry and Specialty Baking Wine Technology	Bates Technical College Culinary Arts Clover Park Technical College Culinary Arts Edmonds Community College Culinary Arts Renton Technical College Culinary Arts Seattle Arts Institute Baking & Pastry; Culinary Arts Seattle Central Community College Culinary Arts South Seattle Community College Catering and Banquet Operations Pastry and Specialty Baking Wine Technology	Washington State University Food Science Central Washington University Food Service Management Seattle Arts Institute Culinary Arts Management

The Post-High School program options listed above for this Program of Study represent just some examples of options available within the Puget Sound area, including programs where agreements for dual credit exist between the college and school district. For other options available related to this program of study, visit your career center or the websites of local colleges.



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Culinary Arts students receive hands-on training through individual and group lab activities in food preparation techniques, kitchen safety, equipment use, nutrition, menu planning, catering, food garnishing, business operations, and leadership development. Students will have opportunities to explore and prepare for careers in the restaurant and hospitality industry, as well as participate in catering projects, specialized field trips to culinary institutions, and local culinary competitions. This course is designed in partnership with PROSTART.

Occupational Information

The following represent occupations within this field and their average annual earnings and openings based on data from the Washington State Employment Security Department. For more information about these and other occupations within this field, go to <https://esd.wa.gov/labormarketinfo>

<u>Occupation</u>	<u>Washington State Projected Openings</u>	<u>Entry Level Earnings</u>
Waiters and Waitresses	2,645	\$27,381 yr.
Cooks, Fast Food	184	\$21,545 yr.
Cooks, Restaurant	800	\$26,223 yr.
Bartenders	661	\$27,561 yr.
Food Service Managers	250	\$63,312 yr.
Cooks, Institution and Cafeteria	271	\$29,622 yr.
Chefs and Head Cooks	83	\$45,049 yr.
Dieticians and Nutritionists	88	\$62,041 yr.

Post-High School Connections

The following courses within this program of study may be eligible for college credit at several local colleges if students earn a "B" or better:

<u>High School Course</u>	<u>Credits Possible</u>	<u>College</u>	<u>College Course</u>
Culinary Arts, Beginning and Advanced	16	Renton Technical College	CUL 102, 114, 118, 119, 121

Student Leadership Development



Family, Career and Community Leaders of America provide leadership experiences for students in the culinary program. It develops leadership, teamwork, citizenship and promotes involvement in community service activities. Teams of students will participate in culinary and management competitions to demonstrate their creative skills, knowledge, and communication abilities.

For information about this leadership opportunity, talk with a Career and Technical Education instructor.

Scholarship Opportunities

For local, state, and national scholarship opportunities, please visit your counseling and/or career center, Career Cruising www.CareerCruising.com, WOIS www.wois.org, thecareermap.org or Fast Web www.FastWeb.com

For more information about this Program of Study, contact an instructor, a school counselor or a career specialist.