

CULINARY ARTS AND HOSPITALITY



IMAGINE

DREAM

EXPERIENCE

ACHIEVE

- ◆ *Become a chef-in-training by learning basic to advanced culinary and baking skills*
- ◆ *Run a full service award-winning restaurant—The Threshold*
- ◆ *Create culinary delights as you prepare a variety of gourmet recipes*

Dual College Credit Available
Certification can be earned

CAREER FOCUS

Prepare for a high energy career that allows you to be creative and develop leadership skills

2012 Hot 100 Secondary Hospitality
program in the country!

www.wcc.warren.k12.in.us

CAREER CLUSTERS



BUSINESS AND
INFORMATION
TECHNOLOGY



COMMUNICATION
AND
THE ARTS

HUMAN AND
GOVERNMENT
SERVICES



ENGINEERING
AND
TECHNOLOGY EDUCATION



HEALTH
AND LIFE
SCIENCES



Culinary Arts and Hospitality

Is food your passion? Do you love making new dishes and trying them on your friends and family? Do you want to be a part of the largest industry in the world? If you answered yes to any of these, then Culinary Arts and Hospitality is for you. In this program, you will explore the restaurant industry from the inside out. You will learn about current trends in the industry, classical food preparation methods, restaurant management, culinary skills, customer service, and hospitality basics while working in our Threshold Restaurant.

Indiana College and Career Pathways

Career Pathway: Culinary Arts Indiana Career Cluster: Hospitality and Human Services Core 40 High School Graduation Plan

S E C O N D A R Y	YR	English/ Language Arts	Math	Science	Social Studies PE	Courses for Culinary Arts Pathway		Additional Elective Courses
	9	English 9	Algebra I	Biology	Physical Ed	Preparing for College and Careers/Personal Financial Responsibility	Nutrition & Wellness I & II	Core 40 Directed Elective
	10	English 10	Geometry	Core 40 Physical Science	Geography/History of the World or World History/ Civilization	Health/ Core 40 Directed Elective	Nutrition and Wellness III and Introduction to Culinary Arts	Core 40 Directed Elective
	11	English 11	Algebra II	3 rd Core 40 Science Course	US History	Culinary Arts and Hospitality		
	12	English 12	Math or Quantitative Reasoning	Core 40 Directed Elective	Government/ Economics	Advanced Culinary Arts		

Postsecondary Plan

P O S T S E C O N D A R Y	Occupations related to this pathway include: Cook, Waitress/Waiter, Meat Cutter, Restaurant Manager, Sous Chef, Head Chef, Food Buyer, Board of Health Inspector, Dietician, Restaurant Owner, General Manager, Hotel and Tourism Specialist, Teacher
	Career Goal:
	Post Secondary Plans: Job _____ Apprenticeship _____ Military Branch _____ College/University _____ (Check which area you plan to enter upon graduation from high school.)
	Dual Credit and Certifications: Pro Start, ServSafe, Pre-PAC Certification
	HOSP 101 Sanitation and First Aid (3 credits), HOSP 102 Basic Food Theory and Skills (3 Credits); HOSP 104 Nutrition (3 credits) - Ivy Tech Community College