

# PROGRAM OF STUDY: Culinary Arts



This Program of Study may serve as a graduation guide for the next four plus years, along with other career planning and educational materials. Courses listed in this model may include recommended coursework and should be individualized to students' educational and career goals. Each graduation plan needs to meet minimum high school graduation requirements. Dual Enrollment courses can be high school academic and/or career technical education courses.

SECONDARY:					POSTSECONDARY:					
COURSE/ GRADE	NINTH	TENTH	ELEVENTH	TWELFTH	TCC	DIPLOMA OR AAS	BACHELOR OF SCIENCE			
ENGLISH	9 <sup>th</sup> grade Lit/ Composition	10 <sup>th</sup> grade Lit/ Composition	American Lit/ Composition	World Lit/ Composition / British Lit	Entrance/Exit Point	Entrance/Exit Point	Entrance/Exit Point			
MATHEMATICS	Coordinate Algebra / Algebra I	Analytic Geometry / Geometry	Advanced Algebra / Algebra II	Pre-calculus						
SCIENCE	Physical Science	Biology	Chemistry	Physics						
SOCIAL STUDIES	World History	Psychology	US History	Government (½ unit) Economics (½ unit)						
PATHWAY COMPLETER	Introduction to Culinary Arts	Culinary Arts I	Culinary Arts II	Another course in focus area, Work-Based Learning, or Youth Apprenticeship						
Industry Recognized Credential (Pathway Completer)		<a href="#">Visit the End of Pathway Assessment Page</a> (see note below)						The University System of Georgia offers students' higher education options at 30 institutions throughout the state, providing a wide range of academic programming including certificates and associate, baccalaureate, masters, doctoral and professional degrees. <a href="https://apps.ds.usg.edu/ords/?p=118:1:0">https://apps.ds.usg.edu/ords/?p=118:1:0</a>		
Required/ Selective Electives	Health & Personal Fitness (can be taken in grades 9-12)	Financial Literacy	Introduction to Business and Technology	Entrepreneurship						
	<b>Modern Language/Latin</b> 2 units required for admissions to Georgia University System Colleges/Universities For a listing of Modern Language/Latin courses offered at your high school, please contact your advisor, counselor, or curriculum handbook.		<b>Other Electives</b> For a listing of other elective courses offered at your high school, please check with your advisor, counselor, or curriculum handbook.		Find the campus for the TCC options <a href="#">Find the campus for the Diploma, Degree options</a>					

**NOTE:** Students have many options to **ENTER** and **EXIT** from their academic studies into the workforce. When a student graduates from high school, they are eligible to choose one of many **ENTRANCE POINT** options: **1.** Enroll in either a 2 or 4 year post-secondary program; **2.** Enroll in an apprenticeship program or the military; or **3.** Enter the workforce using technical skills learned in high school. When a student finishes a 2- or 4-year degree program, they may choose to **EXIT** and **1.** Enroll in an apprenticeship program or the military; **2.** Enroll in a professional university degree program; or **3.** Enter the workforce using technical skills learned.

**Culinary Arts Career Pathway Completers - Industry Credentialing for High School Students**  
 Upon completion of sequenced courses in the Culinary Arts Pathway, students are eligible to complete the Industry-Recognized student credential for fulfillment of the End of Pathway Assessment. Secondary students completing the Culinary Arts pathway will be able to sit for the National Industry Credentialed assessment offered on-line from ACF-CJC, ACF-Secondary Culinary Graduate, NOCTI-Cook Level 2, and ProStart. Once mastery is reached, students will receive recognition for completion and use this credential in conjunction with their job or continuing training. For specific assessment information, refer to: <http://bit.ly/GAHospitality>.

## Sample In Demand Careers in Georgia

Occupation Specialties	Level of Education Needed	Georgia Average Salary	Annual Average Openings in Georgia	2014 – 2024 Employment Outlook
Food Service Managers	Some postsecondary courses	\$49,872	1,853	In Demand
Chefs and Head Cooks	Associates Degree	\$48,943	335	In Demand, High Skill
Meeting, Convention & Event Planners	Bachelor's Degree	\$48,251	412	In Demand, High Skill
Bakers	High School Diploma	\$25,603	840	In Demand, High Skill

[Data link here.](#)

Go to [GAfutures at www.gafutures.org](http://www.gafutures.org) for more information about your education and career planning, including valuable financial information (grants and scholarships including HOPE Program, grants and loans, FAFSA, and CSS forms).

<b>Career Enhancement Opportunities</b>	<b>Career-Related Education Activities</b> <ul style="list-style-type: none"> <li>• Career Awareness</li> <li>• Career Exploration</li> <li>• Instructional Related</li> <li>• Connecting                             <ul style="list-style-type: none"> <li>• Work-Based Learning</li> <li>• Employability Skill Dev.</li> <li>• Cooperative Education</li> <li>• Internship</li> <li>• Youth Apprenticeship</li> <li>• Clinicals</li> </ul> </li> </ul>	<b>Postsecondary Options:</b> <ul style="list-style-type: none"> <li>• 4-Year Universities/Colleges</li> <li>• 2-Year Colleges</li> <li>• Technical Colleges</li> <li>• State Registered Apprenticeships</li> <li>• Special Purpose Schools</li> <li>• On-the-Job Training</li> <li>• Military</li> </ul>	<b>Earning Postsecondary Credits While in High School</b> <ul style="list-style-type: none"> <li>• Dual Enrollment Program</li> <li>• Earn postsecondary credit while in high school</li> <li>• You can complete                             <ul style="list-style-type: none"> <li>• Industry Credential</li> <li>• Technical Certificate of Credit (TCC)</li> <li>• Associates of Applied Science Degree</li> <li>• Bachelor's Degree</li> </ul> </li> <li>• Who can help?                             <ul style="list-style-type: none"> <li>• Parents</li> <li>• School Counselor</li> <li>• Advisor</li> </ul> </li> </ul>
	<b>Postsecondary Transition</b> <ul style="list-style-type: none"> <li>• University System of Georgia Institutions: Admissions Testing                             <ul style="list-style-type: none"> <li>• ACT or SAT</li> <li>• For More Information:                                     <ul style="list-style-type: none"> <li>• Contact the institution of your choice OR</li> </ul> </li> </ul> </li> <li>• Technical College System of Georgia                             <ul style="list-style-type: none"> <li>• Placement Exam</li> </ul> </li> <li>• United States Military                             <ul style="list-style-type: none"> <li>• ASVAB Assessment</li> </ul> </li> <li>• Use BRIDGE Law platform to inform decisions on postsecondary opportunities</li> <li>• Dual Enrollment                             <ul style="list-style-type: none"> <li>• Earning high school course credits while taking college courses</li> </ul> </li> </ul>		
<b>Related Pathway Occupations</b>		<b>Other Related Occupations</b>	
<ul style="list-style-type: none"> <li>• Bakers • Baristas • Chefs • Cooks</li> <li>• Food Service Managers • Meeting, Convention &amp; Event Planners • Waiters &amp; Waitresses</li> </ul>		<ul style="list-style-type: none"> <li>• Lodging Managers • Food Prep Workers • First-Line Supervisors of Food Prep and Serving Workers</li> </ul> <p style="text-align: right;">*ONET Online</p>	

## Culinary Arts Pathway Description

A career in culinary arts involves more than simply cooking. Many job opportunities exist in this field, from executive chefs to part-time food service workers.

Chefs, cooks, and food preparation workers prepare, season, and cook a wide range of foods in a variety of restaurants and other food service establishments. Food service managers are responsible for the daily operations of restaurants and other establishments that prepare and serve meals and beverages to customers.

Most fast-food or short-order cooks and food preparation workers require little education or training since most skills are learned on the job. Executive chefs and head cooks who work in fine-dining restaurants require many years of training and experience. They may receive training through post-secondary vocational programs, independent cooking schools, professional culinary institutes or 2- or 4-year degree programs in hospitality or culinary arts. Many restaurant and food service management positions, particularly self-service and fast-food, are filled by promoting experienced food and beverage preparation and service workers. Many national or regional restaurant chains recruit management trainees from 2- and 4-year college hospitality management programs which require internships and real-life experience to graduate. Important characteristics for those interested in culinary arts include working well as part of a team, working efficiently, personal cleanliness, self-discipline, and initiative.

Job openings for chefs, cooks, food preparation workers and food service managers are expected to be plentiful through 2024. However, competition will be keen for jobs in the top kitchens of higher-end restaurants. Employment growth will be spurred by increases in population, household income, and leisure time that will allow people to dine out and take more vacations.