




Culinary Arts Program of Study

Career Clusters			
			
Major Career Options			
<ul style="list-style-type: none"> Executive Chef Food and Beverage Mgr. Research/Product Devt. 	<ul style="list-style-type: none"> Sous Chef Pastry Chef Sports Entertainment and Mgt. 	<ul style="list-style-type: none"> Food Stylist Caterer Food Critic 	<ul style="list-style-type: none"> Business Owner Convention Manager Culinary Arts Teacher

CTE Diploma Course Requirements: 22 1/2 credits; 4 CTE courses, 2 in one area; work experience counts only if in related courses; no F's.

Yellow: General Graduation Requirements

Blue/bold: Recommended Culinary pathway

Green/italics: Recommend electives

9 th Grade	10 th Grade	11 th Grade	12 th Grade
<i>Semester 1&2</i>	<i>Semester 1&2</i>	<i>Semester 1&2</i>	<i>Semester 1&2</i>
Freshman English	Sophomore English	Junior English	Senior English
Discovery Science	Biology	Chemistry	Human Anatomy
Algebra or Geometry	Geometry or Algebra II	Algebra II or Trigonometry/Pre-Calculus	Trig or Algebra III or Calculus
Computer Literacy and Health	World History	U.S. History	Government
Physical Education	French II/ Spanish II	Physical Education	<i>Business Management</i>
French/Spanish	Culinary 1	Culinary 2	Culinary Portfolio
Work-Based Learning Opportunities	College Credit/ Tech Prep	Career-Technical Student Organizations (CTSOs) and Clubs	Certifications
<ul style="list-style-type: none"> Career Awareness Cooperative Education Job Shadowing Paid Internship (400 hours) School-Based Enterprise (restaurant and catering) Service Learning 	<ul style="list-style-type: none"> Johnson and Wales University Art Institutes Truckee Meadow Community College University of Nevada Las Vegas Kendall College Culinary Institute of America New England Culinary Institute Professional Culinary Academy Le Cordon Blue Schools 	<ul style="list-style-type: none"> Skills USA Pro Start IFSEA 	<ul style="list-style-type: none"> Carson City Health Dept. Food Handler Certification NRA Serve Safe NRA Pro Start Certificate of Achievement IFSEA Certification Retail Bakers Certification Skills USA Point Certification Skills USA Connect Certification

Post-Secondary Options

Two-Year College or Proprietary Program	Apprenticeships	Four-Year College and University Programs	Training Certificates, Licenses, etc.
<p>Truckee Meadows Community College (AAS)</p> <ul style="list-style-type: none"> • Culinary Arts • Baking and Pastry <p>Art Institutes of America</p> <ul style="list-style-type: none"> • (AAS) Culinary Arts • Baking and Pastry • Culinary Management • Hospitality Management <p>Culinary Institute of America</p> <ul style="list-style-type: none"> • Culinary Arts • Baking and Pastry Arts • Hospitality Management <p>Kendall College</p> <ul style="list-style-type: none"> • Culinary Arts • Baking and Pastry Arts • Culinary Nutrition • Hospitality Mangement 	<p>Programs offered through the American Culinary Federation</p>	<p>University of Nevada Reno</p> <ul style="list-style-type: none"> • Nutrition <p>University of Nevada Las Vegas</p> <ul style="list-style-type: none"> • Hotel Management <p>Johnson and Wales University</p> <ul style="list-style-type: none"> • Culinary Arts • Baking and Pastry • Culinary Nutrition • Food Service Management • Food Marketing • Food Service Entrepreneurship • Sports Entertainment Management • Travel and Tourism Management 	<p>NRA Manage First Travel Agent Certification</p>