

The Culinary Arts pathway introduces students to fundamental food preparation terms, concepts, and methods in culinary arts where laboratory practice will parallel class work. Fundamental techniques, skills, and terminology are covered and mastered with an emphasis on basic kitchen and dining room safety, sanitation, equipment maintenance and operation procedures. Courses also provide an overview of the professionalism in the culinary industry and career opportunities leading into a career pathway in culinary arts.

# **PATHWAY COURSES**

- · Introduction to Culinary Arts
- Culinary Arts I
- · Culinary Arts II

# RECOMMENDED COURSES

- Algebra
- Any Science Elective
- Business Essentials
- Computer Applications
- Entrepreneurship
- World Language (Spanish and French)

## POST-SECONDARY DEGREES, DIPLOMAS, AND CERTIFICATES

# **TECHNICAL COLLEGES**

- Catering Specialist
- Culinary Arts (Standard Pathway or Baking & Pastry Pathway)
- Culinary Nutrition Assistant
- · Food and Beverage Director
- Food Production Worker I
- Hospitality Management
- Hotel/Restaurant/Tourism Management
- Prep Cook
- Restaurant Manager

#### COLLEGES/UNIVERSITIES

- · Culinary Arts (Standard Pathway or Baking & Pastry Pathway)
- Food and Beverage Management
- · Hospitality Management

# **CAREER AND TECHNICAL STUDENT ORGANIZATIONS**





# Alliance Academy for Innovation Denmark High School East Forsyth High School Lambert High School West Forsyth High School

# 2024-2025 FCS Career and Technical Education

# **HOSPITALITY AND TOURISM CLUSTER**

# CULINARY ARTS PATHWAY

#### **TOP CAREER CHOICES**

#### **Chef and Head Cook**

Work experience needed \$31,304 annual salary 110 annual average openings in Georgia

## **Food Services Manager**

Work experience needed \$49,860 annual salary 400 annual average openings in Georgia

#### **Pastry Chef**

Work experience needed \$34,890 annual salary 130 annual average openings in Georgia

## **ADDITIONAL CAREER CHOICES**

Baker

Cake Designer

Caterer

Chocolatier

Culinary Arts Instructor

**Dining Room Management** 

**Dining Room Service** 

Food and Beverage Director

Food Stylist and Photographer

Food Writer and Critic

Hotel Manager

Kitchen Manager

Personal Chef

Research and Development Chef

Restaurant Entrepreneur



http://www.gadoe.org/Curriculum-Instruction-and-Assessment/CTAE/Pages/Georgia-Career-Pathways-New-Rule aspy

