

# CULINARY ARTS 12.0500.00

## Program Description, Coherent Sequence, and Certification Information

### PROGRAM DESCRIPTION

The **Culinary Arts** program is designed to prepare students to apply technical knowledge and skills required for food production and service occupations in commercial food service establishments. Students completing the **Culinary Arts** program will possess the technical knowledge and skills required for planning, selecting, storing, purchasing, preparing, and serving quality food products. Nutritive values, safety and sanitation procedures, use of commercial equipment, serving techniques, and management of food establishments will also be studied. In addition to technical skills, students completing the **Culinary Arts** program will develop advanced critical thinking, applied academic, career development, life and employability skills, business, economic, and leadership skills required for culinary arts occupations.

The **Culinary Arts** program can lead toward the following certifications: Certified Fundamentals Cook (CFC), Certified Fundamentals Pastry Cook (CFPC), National ProStart Certificate of Achievement (COA), and/or ServSafe® Food Protection Manager.

The **Culinary Arts** program utilizes a delivery system made up of four integral parts: formal/technical instruction, experiential learning, supervised occupational experience and the Career and Technical Student Organizations FCCLA and SkillsUSA.

### COHERENT SEQUENCE

12.0500.10 Culinary Arts I

**and**

12.0500.20 Culinary Arts II

**and program may elect to add:**

12.0500.25 Culinary Arts III

**or**

12.0500.70 Culinary Arts - DCE (Diversified Cooperative Education)

**or**

12.0500.75 Culinary Arts – Internship

**or**

# CULINARY ARTS 12.0500.00

## Program Description, Coherent Sequence, and Certification Information

### 12.0500.80 Culinary Arts - Cooperative Education

<b>TEACHER CERTIFICATION REQUIREMENTS FOR THE CULINARY ARTS PROGRAM</b>	
CAREER PREPARATION: The instructor must be CTE certified according to the following table	
<b>Culinary Arts</b>	<b>CERTIFICATES</b>
	Types: PCTF, SCTF, SSCTEFCS, PCTIET, SCTIET, SSCTEIET
Note: <ul style="list-style-type: none"> <li>▪ <b>Culinary Arts 12.0500.70</b> may be a part of the sequence and the teacher must hold a Cooperative Education Endorsement (CEN).</li> <li>▪ Teacher/Coordinator <b>12.0500.75</b> is not required to have a Cooperative Education Endorsement (CEN).</li> <li>▪ CTE certified teachers with a CEN certificate may manage Culinary Arts students for <b>12.0500.80</b> with a work plan approved by Culinary Arts teacher of record.</li> </ul>	

<b>CERTIFICATE ABBREVIATIONS FOR THE CULINARY ARTS PROGRAM</b>	
Certificate Types	
<b>PCTF</b>	Provisional Career and Technical Education Family Consumer Sciences
<b>SCTF</b>	Standard Career and Technical Education Family Consumer Sciences
<b>SSCTEFCS</b>	Standard Specialized Career and Technical Education Family and Consumer Sciences
<b>PCTIET</b>	Provisional Career and Technical Education Industrial and Emerging Technologies
<b>SCTIET</b>	Standard Career and Technical Education Industrial and Emerging Technologies
<b>SSCTEIET</b>	Standard Specialized Career and Technical Education Industrial and Emerging Technologies