

**Culinary Arts – Three (3) Year Program – 25 Credits for Graduation
CIP #-12.0508-Program of Study**

Period	9	10	11	12
1	English I	English II	English III	English IV
2	Algebra I	Geometry	Algebra II	Civics
3	Geo- Environmental	Biology I	World History I	Chemistry or Physics
4	PE/Health I	PE/Safety Education	PE Health II (11 th or 12 th)	PE Health II (11 th or 12 th)
5	US History I	Culinary Arts I PM	Culinary Arts II AM	Culinary Arts III AM
6	Arts & Humanities Credit	Culinary Arts I PM	Culinary Arts II AM	Culinary Arts III AM
7	Foods & Baking (recommended)	Culinary Arts I PM	Culinary Arts II AM	Culinary Arts III AM
CTE Total Hours CATS: 1,080 Carlisle: 1,445.7		481.90 hours	481.90 hours	481.90 hours

- Students must make-up failed courses in summer school to complete this program of study.
- Students must pass all required Keystone Exams and/or complete remediation courses.
- Students should plan to take the Arts and Humanities requirement in ninth grade.

Culinary Arts I - Course #930

Grades 10-12

Required equipment: chef uniform (2), pocket thermometer, hat

Cost to student: approximately \$85.00 (two uniforms, 1 hat, 1 thermometer)

3 credits

15 pds/wk

All first-year students learn about the safe service of food. Students learn basic nutrition, customer service, dining room and banquet service, and the proper use of commercial equipment and small wares.

Culinary Arts II - Course #931

Prerequisite: Culinary Arts I

Grades 11-12

Required equipment: chef uniform, pocket thermometer, hat

3 credits

15 pds/wk

Second-year students review and build on skills introduced in the first year such as knife skills, food preparation, cooking techniques, and safety and sanitation practices. Students rotate positions throughout the kitchen and learn culinary mathematics.

Culinary Arts III - Course #932

Prerequisite: Culinary Arts II

Grade 12

Required equipment: chef uniform, pocket thermometer, hat

3 credits

15 pds/wk

Third-year students receive practical experience by managing all aspects of a 60-seat school restaurant to include menu planning, the use of standardized recipes to control food costs, ordering and receiving practices, recognition and use of various types of table service. Students also receive industry certification by taking the ServSafe course and exam.