

# Consumer Services, Hospitality and Tourism Cluster



## Culinary Arts Program

### PROGRAM OF STUDY OVERVIEW:

The Culinary Arts Program prepares students for successful careers in the food industry. Students will progress through a hands-on education in food production, while developing professionalism and proficiency in cooking, cost control, nutrition, sanitation and food marketing. Students in the program gain practical experience through catering experiences. The program is accredited by the American Culinary Federation (ACF).



Entrance Grades	Foundations of Professional Cooking	Professional Cooking	Work Study (Optional)
	<b>2 Credits: Double-blocked for One Semester</b>	<b>2 Credits: Double-blocked for One Semester COMPLETER</b>	
<b>11<sup>th</sup> Grade Entrance</b>	Fall Junior	Spring Junior	Senior
<b>12<sup>th</sup> Grade Entrance</b>	Fall Senior	Spring Senior	Senior PM

### IN THIS PROGRAM

Students will develop fundamental concepts and techniques in the cooking process; apply nutrition; perform culinary math in recipe development and production; use tools and equipment safely; prepare stocks, soups, and sauces; use dry and moist heat; and demonstrate plating and presentation skills.

**TO BE A GOOD COOK  
YOU HAVE TO HAVE A  
LOVE OF THE GOOD,  
A LOVE OF HARD  
WORK, AND A LOVE  
OF CREATING**

JULIA CHILD

### COURSE SEQUENCE

- Foundations of Professional Cooking (A)
- Professional Cooking (A)
- Work Study: Culinary Internship

(A) articulates college credit

For course descriptions, please see the WCPS Course Catalog @ <https://www.worcesterk12.com/>

### STUDENT ORGANIZATION



### CERTIFICATIONS

- ServSafe
- Junior Culinarian (JC): ACF NOCTI

### EARLY COLLEGE PROGRAM PARTNERS



The Restaurant School at Walnut Hill College



JOHNSON & WALES UNIVERSITY

WOR-WIC COMMUNITY COLLEGE