

PROGRAM OF STUDY

VALDOSTA TECHNICAL COLLEGE

<http://www.valdostatech.edu>

High School Career Pathway: Culinary Arts*

Technical College Program Area: Culinary Arts*

Courses	Grade 9	Grade 10	Grade 11	Grade 12	COLLEGE LEVEL Culinary Arts Technical Diploma Program	COLLEGE LEVEL Culinary Arts Degree Program
English	Ninth Grade Literature and Composition	Tenth Grade Literature and Composition	American Literature and Composition	#12 th Grade Literature and Composition	DIPLOMA COURSES: EMP 1000 – Interpersonal Relations and Professional Development ENG 1010 – Fundamentals of English I MAT 1012 – Foundations of Mathematics SCT 100 – Intro to Microcomputers Students take approximately 75 more college credit hours in Culinary classes that cover American Regional Cuisine, Banquet Prep, Baking, Contemporary Cuisine, Food Purchasing & Control, and other related occupational classes.	DEGREE COURSES: #ENG 1101 – Comp & Rhetoric #ENG 1102 – Lit & Comp #MAT 1111 - College Algebra #SPC 1101 – Public Speaking SCT 100 – Intro to Microcomputers CUL 100 – Professionalism in Culinary Arts CUL 110 – Food Service Safety & Sanitation Students take approximately 75 more college credit hours in Culinary classes that cover American Regional Cuisine, Banquet Prep, Baking, Contemporary Cuisine, Food Purchasing & Control, and other related occupational classes.
Mathematics	Math I or Accelerated Math I	Math II or Accelerated Math II	Math III or Accelerated Math III/ AP/IB	#Math IV or Calculus or AP Calculus		
Science	#Biology I	Physical Science or Physics	#Chemistry or Environmental Science	Science Elective #Human Anatomy & Physiology		
Social Studies	American Government/ Civics	#World History	#US History	#Economics/ #Business		
Career/Technical	<u>Possible Related Career Courses:</u> 20.4160 Food, Nutrition & Wellness >74.411 Computer Applications	Recommended sequence of high school courses for Culinary Arts career pathway: >20.53100 Introduction to Culinary Arts and >20.53210 Culinary Arts I and >20.53310 Culinary Arts II	Culinary Arts Line Cook Technical College Certificate of Credit (TCCC) <i>TCC may be earned while still in High School</i> >CUL 100 – Professionalism in Culinary >CUL 110 – Safety, Sanitation, & Equipment CUL 112 – Principles of Cooking CUL 121 – Baking Principles I CUL 130 – Pantry, Hors D’ Oeuvres, Canapes CUL 137 – Nutritional Food & Menu Mgmt And a Culinary Elective Course Total College Course Credits: 29			
				Other Related VTC Technical Certificates: Catering Specialist Certified Dietary Manager Culinary Nutrition Manager	90 Total Required Course Credits To Graduate	109 Total Required Course Credits To Graduate

The sample Nursing careers listed below can be viewed at: www.occsupplydemand.net

Career	Level of Education	Average Annual Salary	Annual Openings
Chef & Head Cook	Culinary Degree or Diploma & Work Experience	\$31,304	110
Food Service Manager	Culinary Degree or Diploma & Work Experience	\$46,384	400
Manager of Food Prep & Serving Workers	Culinary Certificate or Diploma, or Degree	\$27,477	1,000

*This is a general listing of high school and college course offerings related to the Culinary Profession program of study...classes could change periodically.

+ Possible Dual Enrolled Classes
 # Possible Accel Program Class
 >Possible Articulated Classes
 Note: High School Students must be at least 16 years old to enroll at a technical college in Georgia.



EXAMPLE:
 Required college hours for Culinary Diploma: **90**
 Possible earned college credit through Early High School Enrollment Opportunities and Articulated Credit: **24***
 Credit Hours remaining to complete Diploma: **66**
 * Amount of college course hour credits earned depends on time available in high school and articulated credit.