**Culinary Arts** In this course, students gain valuable skills and experience as they learn the art of food preparation and service. This program combines classroom instruction with hands-on application. Students bake and cook in a fully equipped commercial kitchen and are taught important management skills such as safety and sanitation, food cost control, menu planning, and teamwork. Students also have the opportunity to earn a variety of industry recognized certifications. **Pathway:** Human Services

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**Certifications:**
- ServSafe
- NRAEF Foundations of Restaurant Management & Culinary Arts Certificate of Recognition Level 1
- NRAEF Foundations of Restaurant Management & Culinary Arts Certificate of Recognition Level 2
- ProStart NRAEF National Certificate of Achievement

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**CTE Academic Alignment:**

**Without a Personal Curriculum:**
- 4th Math
- Visual Performing and Applied Arts
- 3rd Science
- Online Learning
- 2nd World Language

**With a Personal Curriculum:**
- 3rd Social Studies
- Physical Education
- Visual Performing and Applied Arts
- High School Technical Math

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**Potential Careers:**
- Restaurant Manager
- Food Technician
- Dietician
- Chef
- Food Service Director
- Entrepreneur

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**Course Considerations:**
- Basic Math
- Basic Writing
- Interpersonal Communication
- Students with severe food allergies must consider the risk of a shared kitchen
- Good health and hygiene practices
- Good motor skills in order to avoid injury from tools. i.e. knives, food processors, hot ovens
- Ability to lift heavy trays and participate in rigorous cleaning activities

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**Colleges for Articulation:**
- West Shore Community College, Ferris State University, Davenport University, Baker College-Muskegon, Grand Rapids Community College, Henry Ford Community College