



Culinary Arts

The Culinary Arts Pathway offers students a comprehensive education in culinary techniques, food safety, and restaurant management. This program emphasizes service, operations, and management of food establishments while preparing students for careers in the culinary and hospitality industries.



Careers

- ✓ Chef
- ✓ Culinary Manager
- ✓ Sales/Brand Rep

Industry Recognized Certifications



National Restaurant Association ServSafe Food Manager Certification



Career Pathway Sequence (3 Credits)

Course 1

V0571 | Honors
Culinary Arts 1
(1 credit)

Course 2

V0752 | Honors
Culinary Arts 2
(1 credit)

Course 3

VV0573 | Honors
Culinary Arts 3
(1 credit)



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