



What are the Culinary Arts?

The culinary arts, in which culinary means "related to cooking," are the cuisine arts of food preparation, cooking, and presentation of food, usually in the form of meals. People working in this field are commonly called chefs or cooks, although at its most general, the terms culinary artist and culinarian are also used.

CAREER EXPLORATION COURSES:

Culinary Arts 1a Introduction 2.0

CAREER SPECIALIZED COURSES:

Business Information Management A/B

Drugs and Alcohol

Essential Career Skills

Agri-Science 1: Introduction 2.0

Sociology 1a: The Study of Human Relationships

CAREER COURSES:

First Aid and Safety

Entrepreneurship A/B

Principles of Hospitality and Tourism A/B

Principles of Human Resources

Nutrition and Wellness

Culinary Arts A/B

Food Handler and Food Manager Certifications

INDUSTRY CERTIFICATIONS:

National Restaurant Association (NRA) ServSafe Food Handler Certification

National Restaurant Association (NRA) ServSafe Food Manager Certification

For more information about our Culinary Arts Pathway, please contact one of our Life Coaches or globaled.one 855.695.3354.