

## HOSPITALITY AND TOURISM

# CULINARY ARTS PATHWAY



The Culinary Arts pathway introduces students to fundamental food preparation terms, concepts, and methods in culinary arts where laboratory practice will parallel class work. Fundamental techniques, skills, and terminology are covered and mastered with an emphasis on basic kitchen and dining room safety, sanitation, equipment maintenance and operation procedures. Courses also provide an overview of the professionalism in the culinary industry and career opportunities leading into a career pathway in culinary arts.

### PATHWAY COURSES

- Introduction to Culinary Arts
- Culinary Arts I
- Culinary Arts II

### RECOMMENDED COURSES

- Algebra
- Any Science Elective
- Business Essentials
- Computer Applications
- Entrepreneurship
- World Language (Spanish and French)

### POST-SECONDARY DEGREES, DIPLOMAS, AND CERTIFICATES

#### TECHNICAL COLLEGES

- Catering Specialist
- Culinary Arts (Standard Pathway or Baking & Pastry Pathway)
- Culinary Nutrition Assistant
- Food and Beverage Director
- Food Production Worker I
- Hospitality Management
- Hotel/Restaurant/Tourism Management
- Prep Cook
- Restaurant Manager

#### COLLEGES/UNIVERSITIES

- Culinary Arts (Standard Pathway or Baking & Pastry Pathway)
- Food and Beverage Management
- Hospitality Management

### CAREER AND TECHNICAL STUDENT ORGANIZATIONS



- Alliance Academy for Innovation
- Denmark High School
- East Forsyth High School
- Forsyth Central High School
- Forsyth Virtual Academy
- Lambert High School
- North Forsyth High School
- South Forsyth High School
- West Forsyth High School

### TOP CAREER CHOICES

#### Chef and Head Cook

Work experience needed  
\$31,304 annual salary  
110 annual average openings in Georgia

#### Food Services Manager

Work experience needed  
\$49,860 annual salary  
400 annual average openings in Georgia

#### Pastry Chef

Work experience needed  
\$34,890 annual salary  
130 annual average openings in Georgia

### ADDITIONAL CAREER CHOICES

Baker  
Cake Designer  
Caterer  
Chocolatier  
Culinary Arts Instructor  
Dining Room Management  
Dining Room Service  
Food and Beverage Director  
Food Stylist and Photographer  
Food Writer and Critic  
Hotel Manager  
Kitchen Manager  
Personal Chef  
Research and Development Chef  
Restaurant Entrepreneur



**CAREER EXPLORATION**  
& Pathway Discovery  
CTAE Career Pathways / Fine Arts Pathways



Source: GADOE Plans of Study

<http://www.gadoe.org/Curriculum-Instruction-and-Assessment/CTAE/Pages/Georgia-Career-Pathways-New-Rule.aspx>