

Program of Study: Culinary Arts

This Program of Study may serve as a graduation guide for the next four plus years, along with other career planning and educational materials. Courses listed in this model may include recommended coursework and should be individualized to students' educational and career goals. Each graduation plan needs to meet minimum high school graduation requirements. Dual Enrollment Program courses can be high school academic and/or career technical education dual credit courses.

Course/Grade	Secondary				Entrance or Exit Point	Postsecondary				
	Ninth	Tenth	Eleventh	Twelfth		Credential	Diploma	Bachelor of Science		
English	9 th grade Lit/Composition	10 th grade Lit/Composition*	American Lit/Composition*	World Lit/Composition*	Entrance or Exit Point	Entrance or Exit Point	Entrance or Exit Point	The University System of Georgia offers students' higher education options at 26 institutions throughout the state, providing a wide range of academic programming including certificates and associate, baccalaureate, masters, doctoral and professional degrees. https://www.usg.edu/academic_programs/		
Mathematics	Coordinate Algebra	Analytic Geometry	Advanced Algebra/ Algebra II	Pre-calculus						
Science	Physical Science*	Biology*	Chemistry*	Physics*						
Social Studies	Psychology*	World History*	US History*	Government (½ unit)* Economics (½ unit)*						
Pathway Completer*				Work-Based Learning, Youth Apprenticeship, or Capstone Project						
Industry Recognized Credential (Pathway Completer)		Visit the End of Pathway Assessment Page (see note below)								
Required and/or Selective Electives		Fine Arts course	AP Computer Science Principles	AP Computer Science						
	World Languages* <i>2 units required for admissions to Georgia University System Colleges/Universities</i> For a listing of World Languages courses offered at your high school or technical college*, please contact your advisor, counselor, college coordinator or curriculum handbook.			Other Electives* For a listing of other elective courses offered at your high school, please check with your advisor, counselor, or curriculum handbook.						
									<p>Dual Enrollment Opportunity Available</p> <p><u>Food Production Worker I (FPW1) TCC</u></p> <p>CUUL 1000 Fundamentals of Culinary Arts CUUL 1110 Culinary Safety & Sanitation CUUL 1129 Fund. of Restaurant Operations</p> <p><u>Cooking Options (6):</u> CUUL 1120 Principles of Cooking or CUUL 1122 Foundations of Cooking Principles AND CUUL 1124 Foundations of Cooking Techniques</p> <p><u>Prep Cook (PC51) TCC</u> CUUL 1000 Fundamentals of Culinary Arts CUUL 1110 Culinary Safety & Sanitation CUUL 1120 Principles of Cooking or CUUL 1122 Foundations of Cooking Principles and CUUL 1124 Foundations of Cooking Techniques</p>	<p>Culinary Arts Diploma 52 Total Hours (CA44)</p> <p><u>Basic Skills – Total of 8 Hours:</u> ENGL 1010 Fundamentals of English I MATH 1012 Foundations of Mathematics EMPL 1000 Interpersonal Relations/Prof Dev</p> <p><u>Program-Specific Core – Total of 44 Hours:</u></p> <p>COMP 1000 Introduction to Computers CUUL 1000 Fundamentals of Culinary Arts CUUL 1110 Culinary Safety & Sanitation CUUL 1220 Baking Principles CUUL 1320 Garde Manger CUUL 1129 Fund. of Restaurant Operations CUUL 2160 Contemporary Cuisine CUUL 1370 Culinary Nutrition & Menu Development. CUUL 2190 Prin. of Culinary Leadership or MGMT 1115 Leadership CUUL 2130 Culinary Practicum or CUUL 2140 Adv. Baking/Intl. Cuisine</p> <p><u>Occupational Electives:</u> CUUL 1120 Principles of Cooking or CUUL 1122 Foundations of Cooking Principles and CUUL 1124 Foundations of Cooking Techniques</p>

NOTE: Students have many options to **ENTER** and **EXIT** from their academic studies into the workforce. When a student graduates from high school, the student is eligible to choose one of many **ENTRANCE POINT** options: **1.** Enroll in either a 2- or 4-year post-secondary program; **2.** Enroll in a registered apprenticeship program or the military; or **3.** Enter the workforce using technical skills learned in high school. When a student finishes a 2- or 4-year degree program, the student may choose to **EXIT** and **1.** Enroll in a registered apprenticeship program or the military; **2.** Enroll in a university professional graduate degree program; or **3.** Enter the workforce using technical skills learned.

*Courses that can possibly be taken under the Dual Enrollment Program

Culinary Arts Career Pathway Completers/Dual Enrollment - Industry Credentialing for High School Students

Upon completion of sequenced courses in the Culinary Arts Career Pathway or Dual Enrollment Opportunities courses, students are eligible to complete Industry-Recognized student credential for fulfillment of End of Pathway Assessment. Once the student earns a credential, the student will receive recognition for completion and use this credential in conjunction with their job or continuing training. For specific assessment information, refer to: <http://bit.ly/GAInfoTech>.

Sample High Demand Careers in Georgia

The sample Culinary Arts careers listed below can be viewed at: https://www.bls.gov/oes/home.htm	US Average Annual Salary	Georgia Average Salary	2018 – 2028 Employment Outlook
Cooks	\$33,390	\$32,580	3.03% Annual Growth
Food Preparation Workers	\$28,810	\$26,020	2.06% Annual Growth

GDOL Labor Market Explorer

Go to GAfutures.org for more information about the Dual Enrollment Program, your education and career planning, and valuable financial aid information (grants and scholarships including HOPE Program, grants and loans, FAFSA, and CSS forms).

Career Enhancement Opportunities	Career-Related Education Activities <input type="checkbox"/> Career Awareness <input type="checkbox"/> Career Exploration <input type="checkbox"/> Instructional Related <input type="checkbox"/> Work-Based Learning <ul style="list-style-type: none"> • Employability Skill Dev. • Cooperative Education • Internship • Youth Apprenticeship • Clinicals 	Postsecondary Options: <ul style="list-style-type: none"> • 4-Year Universities/Colleges • 2-Year Colleges • Technical Colleges • State Registered Apprenticeships • Special Purpose Schools • On-the-Job Training • Military 	Earning Postsecondary Credits While in High School A vital way to get ahead and realize you can pass college courses is by earning postsecondary credits as a high school student. Georgia offers a dual enrollment program. You need to talk with your parents, school counselor, or advisor about the proper courses to take each year in high school and dual credit. Students completing the course work in this Plan, will have earned/completed Dual Enrollment courses, Industry Credential, and Technical Certificate of Credit (TCC), Professional Diploma, and/or Associates of Applied Science Degree.
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Postsecondary Transition

- Students who will continue their education in a Program of Study at one of the Technical College System of Georgia institutions or enroll in Dual Enrollment should prepare to satisfy the college's placement requirements for admissions. Contact your local technical college for admissions information (<http://www.laniertech.edu>).
- Students who will continue their education in a Program of Study at one of the University System of Georgia institutions should prepare to take the ACT or SAT for admissions. Tests for admissions may vary from institution to institution. Contact the selected institution for specific testing information. Additional admissions information can be found at Staying On Course. ([Staying on Course.pdf](#))
- Students who will continue their education and training in the US Military should take the ASVAB assessment.
- Students should utilize electronic college and career databases to select the most appropriate postsecondary opportunities to match their selected career field, including registered apprenticeships.
- Georgia's dual-credit programs have been combined into one program entitled Dual Enrollment, in which high school students may earn their high school course credits while taking college courses.
- More information on Dual Enrollment can be found at www.GAfutures.org.

Related Pathway Occupations	Other Related Occupations
<input type="checkbox"/> Cooks <input type="checkbox"/> Bakers <input type="checkbox"/> Caterers <input type="checkbox"/> Prep Cook <input type="checkbox"/> Culinary Managers	*ONET Online

Culinary Arts Pathway Description

The Culinary Arts Diplomas & Certificates of Credit is a sequence of courses that prepares students for culinary arts professions. Learning opportunities develop academic, occupational, and professional knowledge and skills required for job acquisition, retention, and advancement. The program emphasizes a combination of culinary arts theory and practical application necessary for successful employment. Completion of this diploma or technical certificate of credit may permit students to pursue entry level opportunities in the culinary arts field.

