

CULINARY ARTS

Hospitality and Culinary Arts Careers

- Restaurant manager
- Chefs and dinner cooks
- Baker
- Pastry Chef
- Dietician
- Restaurant/café owner
- Food Service Managers
- Food Prep Worker
- Food Scientists

Overview

The **Culinary Arts** Career Pathway offers students the opportunity to participate in ProStart, a school-to-career program for students interested in entering the culinary arts world. The ProStart program offers high school and college credit, paid work experience, many scholarships, leadership and competition activities, and the opportunity to work with a professional mentor in the career field of choice. In addition, this pathway offers traditional foods courses for students not necessarily interested in the food service industry.



CULINARY ARTS CONTACTS

Pathway Teachers	Krista Carpino (lead teacher)	(503) 565-4141 kcarpino@msd.k12.or.us
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PATHWAY ENDORSEMENT OFFERINGS IN CULINARY ARTS

Required Classes	Grade	MHS Credits	College Credits
Introduction to Foods	10-12	0.5	
ProStart 1	11-12	1.0	1
ProStart 2	12	1.0	4
<u>The following is available, but not part of the pathway endorsement</u>			
Grizzly Catering	11-12	0.5	
Advanced Foods	10-12	0.5	

LINN BENTON COMMUNITY COLLEGE ASSOCIATE OF APPLIED SCIENCE - CULINARY ARTS

Course	Title	Credits
CA 101	Culinary Arts Practicum 1	7
CA 102	Culinary Arts Practicum 2	8
CA 103	Culinary Arts Practicum 3	8
CA 111	Food Service Safety & Sanitation	1
CA 112	Stations, Tools & Culinary Techniques	3
CA8.301	Culinary Arts Career Planning	1
CA8.309	Purchasing for Chefs	2
CA8.321	Advanced Cooking Management 1	7
CA8.322	Advanced Cooking Management 2	7
CA8.323	Advanced Cooking Management 3	7
CA8.341	Soups & Sauces	3
CA8.350	Banquet & Buffet Lab A	1
CA8.351	Banquet & Buffet Lab B	2
CA8.352	Banquet & Buffet Lab C	1
CA8.353	Banquet & Buffet Lab D	2
CA8.354	Banquet & Buffet Lab E	2
CA8.355	Banquets & Buffet Planning	2
CA8.368	Creating the Menu	2
CA8.373	Costing	1
CA8.409	Meats	3
CA8.414	Presentation/Garde Manger	1
BA 101	Introduction to Business	4
PE 231	Lifetime Health & Fitness	3
CA8.380	Plated Desserts	3
COMM 111	Fundamentals of Speech	3
CA8.302	Applied Math for Culinary Arts	3
HST 201	U.S. History: Colonial & Revolutionary	3

Courses in bold/gray are the courses taught at McMinnville High School in either College Credit Now or Advanced Placement.