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Bluffton • Huntington North • Adams Central • Southern Wells
Norwell • Belmont • Jay County • Blackford • South Adams

Culinary Arts

HUMAN SERVICES: Culinary Arts

Bluffton



On a foggy day early in the school year, students worked furiously to bake 30 dozen cookies for the hospitality room of the “Banks of the Wabash” band competition at Bluffton High School.



INDUSTRY CERTIFICATION

ServSafe, Food and Beverage Safety
CPR, Cardiopulmonary Resuscitation

ADVISORY BOARDS

with Area Businesses and Restaurants

TECHNICAL HONORS DIPLOMA

POSSIBLE CAREERS:

- CHEF OR HEAD COOK
- PASTRY CHEF -
- PRIVATE CHEF
- RESEARCH CHEF
- FOOD SERVICE MANAGER
- LINE COOK

Most chefs acquire their skills through work experience or long-term on-the-job training. Many others, however, receive formal training at a community college, technical school, culinary arts school, or a 4-year college.

COURSES:

INTERPERSONAL RELATIONSHIPS
NUTRITION & WELLNESS
CULINARY/HOSPITALITY FOUNDATIONS
CULINARY ARTS & HOSPITALITY MANAGEMENT

JOB OUTLOOK

Employment of **Chefs** and **Head Cooks** is projected to experience little or no change from 2010 to 2020. Although overall job opportunities are expected to be good, competition is expected to be high for jobs at upscale restaurants, hotels, and casinos, where the pay tends to be greater.

Source: Bureau of Labor Statistics



CTE Cooperative Serving Adams • Blackford • Huntington • Jay • Wells Counties

For more information:
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See your school guidance counselor for assistance if your school currently does not offer the classes in which you are interested. There are shared programs among the nine high schools in the Area 18 Career and Technical Education network.

Indiana College and Career Pathway Plan – State Model										
Cluster: Hospitality & Human Services					Pathway: Culinary Arts					
Core 40 with Honors High School Graduation Plan*										
*This is a SAMPLE plan for schools to use in planning. Course sequences and grade level in which courses are offered may vary according to local policies, practices and resources.										
Students should enroll in Indiana Career Explorer, complete interest inventories, and investigate careers in clusters & pathways prior to or during the time they create their individual Pathway Plans.										
SECONDARY	Grade	English/ Language Arts	Math	Science	Health/PE Social Studies	CTE/Career Preparation Courses for this Pathway			Other Elective Courses for this Pathway	
	9	English 9	Algebra I	Biology	Physical Ed; Health req. met with F&CS courses	Preparing for College & Careers; Nutrition & Wellness			Digital Citizenship; Personal Financial Responsibility	World Language
	10	English 10	Geometry	Chemistry	Geography/History of the World or World History/Civilization	Introduction to Culinary Arts		Advanced Nutrition & Wellness; Interpersonal Relationships	All Area 18 Schools with the exception of South Adams HS	World Language
	11	English 11	Algebra II	3 rd Core 40 Science	US History	**Culinary Arts & Hospitality				Bluffton
	12	English 12	Math or Quantitative Reasoning		Government Economics	**Advanced Culinary Arts			Introduction to Business	Fine Arts
State specified Pathway Assessment: ProStart Level 1 and Level 2; Culinary Arts Pre-PAC; Dual credit final exams										
Industry Recognized Certification: ProStart Certificate of Achievement; Culinary Arts Preprofessional Certification										

Postsecondary Courses Aligned for Potential Dual Credit**	
**See individual Course Frameworks for alignment of high school course standards and postsecondary course objectives	
Ivy Tech Community College	Vincennes University
<ul style="list-style-type: none"> HOSP 101 Sanitation and First Aid HOSP 102 Basic Food Theory and Skills HOSP 104 Nutrition HOSP 105 Intro to Baking 	<ul style="list-style-type: none"> CULN 110 Quantity Food Production REST 120 Food Service Sanitation REST 100 Intro Hospitality Management REST 155 Quantity Food Purchasing

Culinary Arts and Hospitality Management

Prepares students for occupations and higher education programs of study related to the entire spectrum of careers in the hospitality industry. This course builds a foundation that prepares students to enter the Advanced Culinary Arts or Advanced Hospitality courses. Major topics include: introduction to the hospitality industry; food safety and personal

hygiene; sanitation and safety; regulations, procedures, and emergencies; basic culinary skills; culinary math; and food preparation techniques and applications. Instruction and laboratory experiences will allow students to apply principles of purchasing, storage, preparation, and service of food and food products; apply basic principles of sanitation and safety in order to maintain safe and healthy food service and hospitality environments; use

and maintain related tools and equipment; and apply management principles in food service or hospitality operations. Intensive laboratory experiences with commercial applications are a required component of this course of study. Student laboratory experiences may be either school-based or "on-the-job" or a combination of the two. A standards-based plan guides the students' laboratory experiences.

Advanced Culinary Arts

Prepares students for occupations and higher education programs of study related to the entire spectrum of careers in the food industry, including (but not limited to) food production and services; food science, dietetics, and nutrition; and baking and pastry arts. Major topics for this advanced course include: basic baking theory and skills, introduction to breads, introduction to pastry

arts, nutrition, nutrition accommodations and adaptations, cost control and purchasing, and current marketing and trends. Instruction and intensive laboratory experiences include commercial applications of principles of nutrition, aesthetic, and sanitary selection; purchasing, storage, preparation, and service of food and food products; using and maintaining related tools and equipment; baking and pastry arts skills; managing

operations in food service, food science, or hospitality establishments; providing for the dietary needs of persons with special requirements; and related research, development, and testing. Intensive laboratory experiences with commercial applications are a required component of this course of study. Student laboratory experiences may be either school-based or "on-the-job" or a combination of the two, are strongly encouraged.

KAREN REED
Bluffton High School

Taking her 17 years of professional experience into the classroom is third-year Culinary Arts teacher, Karen Reed, at Bluffton High School. She teaches the capstone Culinary Arts class: Culinary/Hospitality Foundations.

As part of the course, Reed and her students cater to various groups both in and out of school. "It's my job to get them (students) ready for the work place. Where else are they going to get this information?"

Along with the information, Reed requires her students to apply and test for both their SafeServ and CPR certifications. "They're almost a shoe-in to get a job in the food industry (with these certifications)."



- DOE Code: 5440
- Recommended Grade Level: Grade 12
- Recommended Prerequisites: Culinary Arts & Hospitality Management
- Credits: 2-3 credits per sem., 2 semesters max., maximum of 6 credits
- Diplomas: Directed Elective for General, Core 40, Academic Honors and Technical Honors