

Culinary Arts



at the Frederick County Career & Technology Center

Career Options:

With a 4 year college degree: Food scientist, Executive Chef, Executive Pastry Chef, Owner

With a 2 year college/technical school: Baker / Pastry cook, Caterer, Hotel & Restaurant Manager, Hospitality & Tourism Manager

Direct entry into the workforce: Line cook, Pantry Chef, Wait staff, Apprentice

Overview: The Culinary Arts Program is designed to for students who want to develop their culinary skills for personal as well as professional interests. Instruction is provided in professional food preparation and related areas such as catering and restaurant management. Hands on cooking tasks are combined with historical and theoretical aspects of culinary arts. Topics include commercial equipment operation, safety and sanitation, menu planning, record keeping and recipe conversion. Food components that are studied include stocks, soups and sauces, meat, poultry and seafood preparation, vegetables and starches as well as cold food production. In addition to kitchen or back-of-the-house operations, students develop skills in front-of-the-house operations by catering events at the Career & Technology Center and other places.

Because the restaurant industry is such a fast paced career, emphasis is placed on how crucial time management is and students are encouraged to improve not only their skills, but also the speed of any given task. Students in the second year of the program may choose to concentrate more on Baking or Culinary focus as they develop more in-depth knowledge and skills.

Value Added:

- ❖ The Culinary Arts program is currently in the process of applying for ACF (American Culinary Federation) certification
- ❖ Students have the opportunity become Serv-Safe certified
- ❖ Students Articulation agreement – J&W (offers completers credit and passing on certain classes)
- ❖ Articulation – FCC (opportunity to test out of certain classes)
- ❖ Job opportunities – with local restaurants, bakeries, vendors and advisory members

Application Process: Current 9th or 10th grade students should schedule a shadow visit through their home school counselor. Shadowing allows students to determine if the Culinary Arts program is appropriate for their career goals and allows the Culinary instructor to evaluate the student's interest and aptitude. Students should be dressed to participate in a kitchen lab setting. Students will receive an application to complete, which must also be signed by their guidance counselor and a parent/guardian. In addition to interest and aptitude, applicant's attendance and GPA are considered in the acceptance process.

For additional Information:

Log on to www.careertech.net/culinary

Contact the instructor at 240-236-8532 or 240-236-8542

Frederick County
Career & Technology Center



What are You Doing?



Program: Culinary Arts

Post-Secondary Education: 4 year college degree

Careers: Food Scientist, Restaurant Owner, Executive Chef, Executive Pastry Chef, Nutrition Specialist/Dietician

This sample high school schedule prepares students to pursue a four year college degree in the culinary arts industry

Grade 9	Grade 10	Grade 11	Grade 12
English 9 Honors or Merit	English 10 Honors or Merit	English 11 Honors or Merit	AP English or English 12 Merit
Geometry	Algebra 2	Pre Calculus -or- Advanced Algebra w/Trig	AP Calculus I
Intro Chem/Physics Honors	Biology Honors	Physics	Chemistry
Government	Modern World History	American Studies 2	Work study –or- Elective
Physical Education/Health	Fine Art elective	Culinary Arts I (533220)	Culinary Arts II (534161)
Technology Education Credit	Elective		
Foreign Language	Foreign Language		
Elective	Elective		

Color Key

	Elective Courses
	Required Courses for Graduation
	CTE Completer Courses



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What are You Doing?



Program: Culinary Arts

Post-Secondary Education: 2 year technical school/AA degree, apprenticeship program or military training

Careers: Caterer, Baker/Pastry Cook, General Chef, Hotel and Restaurant Manager, Hospitality and Tourism Manager

This sample high school schedule prepares students to continue their training at a community college, technical school, apprenticeship program, or in the military

Grade 9	Grade 10	Grade 11	Grade 12
English 9 Honors or Merit	English 10 Honors or Merit	English 11 Honors or Merit	AP English or English 12 Merit
Algebra I	Geometry	Algebra 2	Math Elective
Intro Chem/Physics Honors or Merit	Biology Honors or Merit	Physics elective	Work study or Elective
Government	Modern World History	American Studies 2	Work study or Elective
Physical Education/Health	Fine Art elective	Culinary Arts I (533220)	Culinary Arts II (534161)
Technology Education Credit	Elective		
Foreign Language	Foreign Language		
Elective	Elective		

Color Key

	Elective Courses
	Required Courses for Graduation
	CTE Completer Courses



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What are You Doing?



Program: Culinary Arts

Post-Secondary Education: none required

Careers: Line Cook, Prep Cook, Pantry Cook, Wait Staff, Apprentice

This sample high school schedule prepares students to enter directly into the workforce in the culinary arts industry

Grade 9	Grade 10	Grade 11	Grade 12
English 9 Honors or Merit	English 10 Honors or Merit	English 11 Honors or Merit	AP English or English 12 Merit
Algebra IA	Geometry	Applied Algebra/Geometry	Contemporary Math
Intro Chem/Physics	Biology	Environmental Science	Work study or Elective
Government	Modern World History	American Studies 2	Work study or Elective
Physical Education/Health	Fine Art elective	Culinary Arts I (533220)	Culinary Arts II (534161)
Algebra IB	Technology Education Credit		
Elective	Elective		
Elective	Elective		

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