



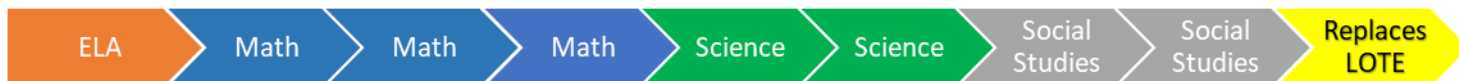
## CULINARY ARTS (CTE) – 2025-2026

GRADE	COURSES	
9	<b>CA I- Introduction to Culinary &amp; Hospitality</b> 1-Credit	<b>NOTE:</b> Anyone starting the Culinary Pathway in 10th grade, will not be able to obtain the CTE Endorsement or the Advanced Regents through this pathway
10	<i>Passed Introduction to Culinary</i> <b>CA II - Culinary Skills Development- Level One</b> 1 - Credit	<b>CA I</b> 1-Credit
11	<i>Passed Culinary I</i> <b>CA III - Culinary Skills Development – Level 2</b> 2 – Credit	<i>Passed Introduction to Culinary</i> <b>CA II</b> 1 - Credits
	<b>MCC Dual Enrollment – FSA 109 (5-College Credits)</b>	
12	<i>Passed Culinary II</i> <b>CA IV - Kitchen &amp; Food Service Management</b> 1 - Credit	<i>Passed Culinary I-II</i> <b>CA III</b> 2 - Credit
	<b>MCC Dual Enrollment – FSA 107 (3-College Credits)</b>	
	<b>Careers &amp; Financial Management- BUSINESS</b> 1 - Credit <i>Required for CTE Endorsement and/or Advanced Regents</i>	<b>Careers &amp; Financial Management- BUSINESS</b> 1 - Credit

**PATHWAY EXAM = 4 + 1 (5<sup>th</sup> Regents)**

**PRECISION EXAMS: CULINARY MANAGEMENT 347**

**OPPORTUNITY FOR AN ADVANCED REGENTS WITH THIS 5 CREDIT PATHWAY SEQUENCE**



**Note: MUST have completed ALL 5 of the above credits to be eligible for Advanced Regents**



## COURSE DESCRIPTIONS

### **CA I - Intro to Culinary Arts** 9th Grade

**Description:** As the first class in the Culinary Arts pathway this course introduces and unpacks the elements of the industry; while identifying career and educational opportunities in the field. In a mix of class and lab experiences you will begin to understand the vocabulary or language of culinary, how to perform basic hospitality services, and the required safety/sanitation and emergency procedures for the industry. The course also touches on the business components of a successful restaurant or food/beverage service and provides exposure to, and the opportunities to work on, professionalism, communication and teamwork skills needed to be a successful employee in the culinary industry.

### **CA II - Culinary Skills Level One** 10th Grade

**Description:** In this course, you will be introduced to the fundamental concepts, skills and techniques of basic cookery and kitchen organization. You will begin your Back of the House journey learning to recognize and use the kitchen equipment while developing foundation knife skills and cooking techniques.

### **CAIII - Culinary Skills Level Two** 11-12th Grade

**Description:** In this class you will take your knowledge and experience gained in CSD I to the level of Line Cook developing the skills needed for this vital career in the foodservice industry. Your training includes vegetable and starch preparation, butchering and preparing of meat and seafood, cooking sauces, making recipes and translating instructions into restaurant ready dishes. In this class you can also get a certification in safe food handling, as well as additional skills such as gourmet baking.

### **CAIV - Kitchen & Food Service Management** 12th Grade

**Description:** In Kitchen and Food Service Management, you are going to learn the ropes of what it takes to run a restaurant and the role of management in food and beverage operations. Throughout the year you will learn the in's and out's of running a restaurant as a business and the systems involved. We will also look at the human side of the business and the role it plays in a restaurant's success or failure.