



# CULINARY ARTS

WHITewater CAREER CENTER

## PROGRAM OVERVIEW

A variety of opportunities and experiences are used to expose students to the areas of culinary arts and hospitality management. Students gain experience in food safety and personal hygiene; sanitation and safety; regulations, procedures, and emergencies; food storage; basic culinary skills; culinary math; food preparation techniques; menu planning; food cost; use of tools and equipment; nutrition; baking; accommodations and customer service. Students showcase their skills when preparing and serving food for events and functions throughout the school year and when operating the Whitewater Landing restaurant.

## YOU WILL LEARN

- Professional food preparation
- Safe food handling & sanitation
- How to cater meetings & events
- How to operate the Whitewater Landing restaurant

## GET YOURSELF READY

To be successful, do well in all academic classes, be on track for graduation, and have a good work ethic. The following courses will help prepare you for the Culinary Arts program:

- Preparing for College and Careers
  - Nutrition and Wellness
- Introduction to Culinary Arts and Hospitality



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## CERTIFICATIONS & DUAL CREDITS

ServSafe Food Manager Certification  
ProStart I National Certificate of Achievement

### Ivy Tech Dual College Credits

HOSP 101	Sanitation & First Aid	2 credits
HOSP 102	Basic Food Theory & Skills	3 credits
HOSP 104	Nutrition	3 credits
HOSP 105	Introduction to Baking	3 credits

Industry certifications are earned in both years.  
Dual credits are earned during year one and two.

\* Dual credits offered are subject to change before the 2022-2023 year due to change in state requirements.

## NEXT CAREER STEPS

When completing this program, you may continue your education in 2 and 4-year postsecondary degree programs, join the military, or gain employment in a variety of food service occupations. Dual credits earned in this program are requirements for the Culinarian Certificate at Ivy Tech.

## POTENTIAL CAREERS

• Chef & Head Cook	\$50,660
• Food Service Manager	\$49,570
• Restaurant Cook	\$25,040
• Food Prep Worker	\$23,020
• Agricultural & Food Science Technician	\$45,460

INDIANA MEAN WAGE

All career and salary information is cited from the U.S. Department of Labor Bureau of Labor Statistics, May 2020 State Occupational Employment & Wage Estimates.

## TRANSCRIPT INFORMATION

NEXT LEVEL PROGRAM OF STUDY

Cluster: Hospitality and Tourism

Pathway: Culinary Arts

### CULINARY ARTS YEAR I

DOE Course Codes:

7173	Principles of Culinary and Hospitality	1 credit per semester
7171	Nutrition	1 credit per semester
7169	Culinary Arts	1 credit per semester

Co-requisites: Courses must be taken concurrently

Recommended Grade Levels: 11, 12

### CULINARY ARTS YEAR II

DOE Course Codes:

5346 Culinary Arts & Hospitality II: Culinary Arts 3 credits per semester

Prerequisite: Year I

Recommended Grade Level: 12



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