



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 & certifications offered are subject to change.

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:

7233	Culinary Arts Capstone	3 credits per semester
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Prerequisite: Year I

Recommended Grade Level: 12



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