www.WhitewaterCareerCenter.org

CULINARY ARTS

WHITEWATER CAREER CENTER

PROGRAM OVERVIEW

Students in Culinary Arts are introduced to a wide range of opportunities and experiences that reflect real-world industry practices. They gain hands-on experience in essential areas such as food safety, sanitation, personal hygiene, regulations and procedures, food storage, culinary math, menu planning, food costing, and nutrition. Instruction also covers basic and advanced food preparation techniques, baking, and the use of tools and equipment, as well as customer service and accommodations.

Students showcase their skills by preparing and serving meals for special events and by operating the Whitewater Landing restaurant. These experiences allow them to apply their knowledge in authentic settings, blending culinary skill with hospitality and customer interaction.



YOU WILL LEARN

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



MEET PAYTON

FUTURE CHEF.

Connersville High School and Culinary Arts student at Whitewater Career Center

CULINARY ARTS

CERTIFICATION & 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

Certifications are earned in both years. Dual credits are earned in year one. Students must meet the eligibility requirements to enroll in dual credit courses.

* Certifications and dual credit courses offered are subject to change.



NEXT CAREER STEPS

Upon completing this program, students have multiple pathways available to them. Many choose to continue their education in 2- or 4-year postsecondary degree programs, while others pursue military service or move directly into employment in a wide range of food service and hospitality occupations. In addition, dual credits earned through this program count toward the Culinarian Certificate at Ivy Tech, giving students a valuable head start on their college and career journey.

POTENTIAL CAREERS

- Chef & Head Cook
- Food Service Manager
- Restaurant Cook
- Dietician & Nutritionist
- Lodging Manager

COURSE INFORMATION

Cluster: Hospitality and Tourism

Pathway: Culinary Arts

CULINARY ARTS YEAR I

DOE Course Codes:

7173	Principles of Culinary & 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

Prerequisite: Year I
Recommended Grade Level: 12

Centerville | Connersville | Franklin County
Lincoln | Rushville | Union County

WHITEWATER CAREER CENTER

1300 Spartan Drive • Connersville, IN 47331 • 765.825.0521