

CULINARY ARTS 12.0500.00

Program Description, Industry Credential, Coherent Sequence, and Teacher Certification

PROGRAM DESCRIPTION

The **Culinary Arts** program prepares students to apply technical knowledge and skills required for food production and service occupations in commercial foodservice establishments. Students completing this program will possess the technical knowledge and skills required for planning, selecting, storing, purchasing, preparing and serving quality food products. Nutritive values, safety and sanitation procedures, use of commercial equipment, serving techniques and management of food establishments will also be studied. Throughout the **Culinary Arts** instructional program, students will develop advanced critical thinking, applied academic, career development, life and employability skills, business, economic, and leadership skills required for culinary arts occupations.

The **Culinary Arts** Career and Technical Education program is delivered as a coherent sequence of courses designed to offer students knowledge and skills that meet the needs of the workplace. The Professional Skills developed by business and industry leaders across Arizona are integrated throughout the program. **Culinary Arts** utilizes a delivery system made up of four integral parts: formal/technical instruction, experiential learning, supervised occupational experience, and leadership, social, civic, and career skills through participation in the state-recognized Career and Technical Student Organization, Family, Career and Community Leaders of America (FCCLA).

The **Culinary Arts** instructional program prepares students for entry-level employment, further training, and/or post-secondary education for these and other occupations: Line Cook, Cook, Prep Cook, Pantry Cook, Banquet Cook, Server, Server Assistant, Food Runner, Busser, Dishwasher, Counter, and Cashier

INDUSTRY CREDENTIALS

The following credentials have been approved for the A-F CCR and are CTED eligible for the **Culinary Arts** instructional program:

- Certified Fundamentals Cook (CFC)
- Certified Fundamentals Pastry Cook (CFPC)
- National ProStart Certificate of Achievement (COA)
- ServSafe® Food Protection Manager

COHERENT SEQUENCE

12.0500.10– Culinary Arts I, **and**

12.0500.20– Culinary Arts II, **and program may elect to add:**

12.0500.25– Culinary Arts III, **or**

12.0500.40– Culinary Arts IV, **or**

12.0500.70– Culinary Arts – DCE (Diversified Cooperative Education) **or**

12.0500.75 – Culinary Arts – Internship, **or**

12.0500.80 – Culinary Arts – Cooperative Education

CTE Handbook (updated Spring 2019)

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TEACHER CERTIFICATION REQUIREMENTS

The instructor must be ADE/CTE certified in one of the following Certificates: PCTF, SCTF, SSCTEFCS, PCTIET, SCTIET, or SSCTEIET

Note:

- Culinary Arts 12.0500.70 may be a part of the sequence and the teacher must hold a Cooperative Education Endorsement (CEN).
- Culinary Arts 12.0500.75 is not required to have a Cooperative Education Endorsement (CEN).
- CTE certified teachers with a CEN certificate may manage Culinary Arts students for 12.0500.80 with a work plan approved by Culinary Arts teacher of record.

CERTIFICATE TYPES

PCTF	Provisional Career and Technical Education Family Consumer Sciences
SCTF	Standard Career and Technical Education Family Consumer Sciences
SSCTEFCS	Standard Specialized Career and Technical Education Family and Consumer Sciences
PCTIET	Provisional Career and Technical Education Industrial and Emerging Technologies
SCTIET	Standard Career and Technical Education Industrial and Emerging Technologies
SSCTEIET	Standard Specialized Career and Technical Education Industrial and Emerging Technologies