

# Culinary Arts

## Hospitality and Tourism Cluster

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The Culinary Arts program is an in-depth study of safety, serving, food preparation, menu planning, business accounting, and supervision/management. This program is certified by the National Restaurant Association. Students who qualify are eligible for twelve Early College credits through Greenville Tech.

### Program Duration & Grade Level

Culinary is a two (2) year program

Once a student starts in 11<sup>th</sup> grade, they will be required to continue and complete the Culinary Arts program in their 12<sup>th</sup> grade year

### Certifications & Qualifications

Upon completion of the two-year program, and scoring a 75% on the final exam, students will receive the following certifications: South Carolina Certificate of Achievement, ServSafe Food Handler Certification, and ServSafe Food Manager National Certification.

### Early College/Dual Credit

The program provides students the opportunity to receive dual credit through Greenville Tech, meaning they earn high school credit at the AP GPA weight level while also earning college credit. Students must meet the necessary cut score on the college admissions assessment test, be a US citizen, and complete an application for Greenville Technical College. During their two years at Bonds Career Center, students will have an opportunity to earn up to 12 college credits in the Hospitality Management program.

### Estimated Pay

Estimated salaries for a person in the Hospitality/Culinary Arts industry. A mastery placement rate with a BS/AAS from a post-secondary institution.

Job Description	Degree	Estimated Starting Salary
<b>Chefs/Head Cooks</b>	Associate degree	\$28,000-\$63,360
<b>Lodging Management</b>	Associate degree	\$45,000-\$80,000
<b>Meeting, Convention, &amp; Event Planner</b>	Associate degree	\$35,000-\$75,000