

# Hospitality and Tourism Cluster



# Culinary

The Culinary Arts Management program is an in-depth study of safety, sanitation, sustainability, nutrition, menu planning, food production and service, cuisines, dining room operations, and culinary math (measurement, food/labor cost, portion size). Combining culinary skills and management curriculum will give students an edge over their peers in the food industry.

## Period Duration & Grade Level

Culinary is a two (2) year program.

Grade levels: 10, 11, 12    Level 1: PM session    Level 2: AM session

## Certifications

Upon completion of this two year program, students may earn the following certifications:

- ServSafe Food Handler (year 1)
- ServSafe Manager (year 2)
- National Restaurant Association ProStart Certificate of Completion

## Job Skills & Requirements

- Students are responsible for keeping their uniform clean and ready for class each day
- Work environment is in a state-of-the-art kitchen, which can be hot and loud
- Fast-paced decision making
- Attention to detail is very important for customer satisfaction and sanitary purposes

## Cost to Student

Students pay \$100 to purchase two uniforms, which is theirs to keep, and includes 2 pairs of pants, 2 chef coats, 2 hats, and 2 aprons. The cost also covers some of the food expense for labs where the students eat the food or take it with them. Students must purchase their own closed-toe, slip-resistant shoes, which must be worn at all times in the kitchen. (fee subject to change)

## Estimated Pay

Estimated wage for a person in the Hospitality/Culinary Arts industry.

Career	Degree	Estimated Hourly Wage in SC
Restaurant Cook	No degree/certifications	\$10.66
Chefs/Head Cooks	Certifications and/or Associate's Degree	\$17.84
Lodging Management	Associate's Degree	\$26.75
Meeting, Convention, & Event Planner	High School Diploma, Associate's, or Bachelor's	\$18.07