# CAREER TECHNICAL EDUCATION PATHWAY:

## Culinary Arts (C55150HS)



### Career & College Promise (CCP)

CCP provides opportunities for eligible NC high school students to take tuition-free, college courses for dual credit (some students may have to pay for textbooks and materials). Taking CCP courses accelerates completion of college certificates, diplomas, applied associate degrees that provide entry-level job skills, and associate degrees that lead to transfer within the UNC System of 4-year colleges and universities and many private institutions.

### **General Admission Requirements**

- College CCP Admissions Application
- High School Transcript
- Verification Form

### About the Culinary Arts Pathway:

This pathway is a portion of the Associate of Applied Science Culinary Arts Degree. These courses prepare students to work as a culinary professional in the food service industry.

### Annual Median Wage for Food Service Managers (NC) \$56,190 NCCareer.org

### **Culinary Arts Pathway**

Eligibility Requirements

- High School Junior or Senior
- Unweighted GPA of 2.8 or higher, <u>OR</u>, demonstrate college readiness in English, reading and math on approved assessments.
- If GPA is below 2.8, principles/designees can waive the GPA and provide rationale for waiver.



### You will learn:

- Purchasing, to creating and executing menus
- Food safety and nutrition
- Effective food and beverage service (greeting guests, dining setup, profitability, sales)
- Training, staffing, recruitment, labor laws, etc. in the hospitality industry

### **Possible Job Titles:**

Prep Cook
Line Cook
Station Chef

### Possible Employment Opportunities:

- Restaurants, hotels, resorts, country clubs
- Catering operations
- Contract food service, health care facilities

Culinary Arts Certificate				
Sem	Title	Class	Lab	Credit
FA	CUL 110 Sanitation and Safety	2	0	2
SP	CUL 112 Nutrition for Food Service	3	0	3
SP	CUL 120 Purchasing	2	0	2
SP	CUL 135 Food and Beverage Service	2	0	2
SU	HRM 245 Human Resource Mgt. Hosp.	3	0	3
	Total Semester Hours Credit for Certificate			12

For more information, contact: Trish Holsten, Secondary Partnerships Director (252) 246-1250 • <u>pholsten@wilsoncc.edu</u> • <u>www.wilsoncc.edu/ccp</u> wilsoncc.edu | (252) 291-1195 | 902 Herring Avenue, P.O. Box 4305 Wilson, NC 27893

## **CONNECTING HIGH SCHOOL, COLLEGE, AND CAREER**



### **High School** (electives)

### **High School**

#### COMPLETE GRAD REQ:

• English (4), Math (4), Social Studies, Science (3), Health/PE, electives

#### SUGGESTED HS ELECTIVES:

- Food & Nutrition I and II
- CCP electives •

### **CCP Dual Enrollment** (college/HS concurrently)

### WCC Culinary Pathway

#### CCP JR YR SUGGESTED:

- CUL 110 Sanitation and Safety
- CUL 120 Purchasing

#### CCP SR YR SUGGESTED:

- CUL 112 Nutrition for Food Service
- CUL 135 Food and Beverage Serv
- HRM 245 Human Resource Manag Hosp

### After High School (post-graduation)

### WCC Culinary AAS Degree

#### GENERAL ED

• English, Math, Psychology, Humanities/FA, Communications

#### CULINARY CLASSES:

- Culinary Skills I
- Baking I
- Hot and Cold Desserts
- Culinary Skills II
- Baking II
- European Cakes & Tortes
- Garde Manger I
- Global Cuisine
- Catering Cuisine
- Work Based Learning I & II
- Contemporary Cuisines

#### ADDITIONAL REQ CLASSES:

- College Student Success
- Intro to Computers

