

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

Culinary Arts Pathway

Eligibility Requirements

- High School Junior or Senior
- Unweighted GPA of 2.8 or higher, **OR**, 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.



About the Culinary Arts Pathway:

This pathway is a set of courses that students can take to earn a certificate toward 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

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
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CONNECTING HIGH SCHOOL, COLLEGE, AND CAREER



High School (electives)

High School

COMPLETE GRAD REQ:

- English (4), Math (4), Social Studies, Science (3), Health/PE (1), electives

SUGGESTED HS ELECTIVES:

- Food & Nutrition I and II
- CCP electives

CCP Dual Enrollment (college/HS concurrently)

Community College Culinary Pathway

CCP JR YEAR

- Sanitation and Safety
- Purchasing

CCP SR YEAR

- Nutrition for Food Service
- Food and Beverage Serv
- Human Resource Manag Hosp

After High School (post graduation)

Community College Culinary AAS Degree

GEN ED (15-16 credits)

- 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
- Work Based Learning II
- Contemporary Cuisines

ADDITIONAL REQUIRED CLASSES:

- College Student Success
- Intro to Computers

