State-Approved (Chapter 74)
Program Overview

Culinary Arts

Culinary Arts is a satisfying and creative field where well-trained bakers, chefs and food preparers remain in demand.

What Students Learn & Do

Culinary Arts programs prepare students to work in food industry roles such as restaurants, commercial kitchens, food services and catering. Students "learn by doing" -- experiencing all aspects of preparation, service and management.

Students learn to prepare breakfast foods, salads, desserts, baked goods, soups, sauces, potatoes, grains, and more. Other topics covered by the curriculum include customer relations, nutrition, purchasing and inventory control, sanitation and safety, and business planning. Of course, preparing food is only meaningful when someone is there to eat it; and programs provide opportunities for students to gain real-world experience in school-based or community-based restaurant and food service settings.

Culinary Arts students are required to meet the same high academic standards as their peers in other high school programs. These standards are set by the State of Massachusetts. In addition, academic skills are reinforced through the integration of math, language arts, science and social studies into instruction.

Licenses & Certifications

Programs will prepare students to earn industry-recognized credentials, and typically students will be able to complete one or more before they graduate from high school.

- American Culinary Federation
- Pro-Start Certification
- Serve Safe Certification
- MA Food Handlers Certification
- OSHA 10 hour - General
- Allergy Awareness Certification

Options After High School

State-Approved (Chapter 74) programs provide precise training needed for entry-level employment in this in-demand career field. Here are some possible career opportunities for Culinary Arts program graduates.

High School Diploma

- Line Chef
- Fish Monger
- Restaurant Manager

Advanced Experience, Training or License

- Executive Chef
- Caterer
- Food and Beverage Director

Bachelor's Degree (4 Years of College)

- Dietician/Nutritionist
- Food Scientist
- Food Service Director

Questions to Ask a Program You Are Considering

1. **What workplace experiences do you offer to students - at school, or with an employer?**
2. **What are some common next steps for graduates of this program and how do you support them to get there?**

Learn about the differences between State-Approved (Chapter 74) and Local programs:
http://www.doe.mass.edu/ccte/cvte/cte-families/state-vs-local.html

MASSACHUSETTS DEPARTMENT OF ELEMENTARY AND SECONDARY EDUCATION

FEDERATION FOR CHILDREN WITH SPECIAL NEEDS