



## CAREER & TECHNICAL EDUCATION

### CULINARY ARTS

In the Culinary Arts Pathway, students explore their passion for cooking, management and restaurant ownership. Students work alongside professional chefs to craft innovative cuisine using commercial equipment as they develop, prepare and serve dishes with proper etiquette and safety.

This pathway focuses on providing students with high-quality skills in customer service, event planning and catering support.

#### CAREERS IN CULINARY ARTS

##### TECHNICAL CAREERS

*(Apprenticeship, Associate's Degree, Advanced Certification, Experience, etc.)*

Food Service Manager  
Sous Chef  
Personal Chef  
Health Inspector  
Restaurant Manager

##### PROFESSIONAL CAREERS

*(Bachelor's, Master's, Ph.D., Specialized Training, Experience, etc.)*

Director of Catering  
Executive Chef  
Registered Dietitian  
Hospitality Manager  
Food Scientist

# CULINARY ARTS

## COURSE SEQUENCE

CLUSTER: Hospitality & Tourism

CAMPUS: MHS

ENDORSEMENT: Business & Industry

### FRESHMAN

Principles of  
Hospitality  
(1 Credit)

### SOPHOMORE

Introduction to  
Culinary Arts  
(1 Credit)

### JUNIOR

Culinary Arts  
(2 Credits)

### SENIOR

Practicum in  
Culinary Arts  
(2 Credits)



### ADDITIONAL COURSE OPTIONS

Lifetime Nutrition & Wellness (0.5 credit)

Business Management (1 credit)

Digital Media (1 credit)

Graphic Design (1 credit)

BIM (1 credit)

Virtual Business (0.5 credit)

HR Management (0.5 credit)

Advertising (0.5 credit)

Social Media Marketing (0.5 credit)

Entrepreneurship (1 credit)

\*Business English (1 credit)

\*Political Science (1 credit)

\*Financial Math (1 credit)

\*Forensic Science (1 credit)

\*Medical Microbiology (1 credit)

Professional Communications (0.5 credit)

\*Course also fulfills graduation requirement for English, Math, Science, Social Studies or Fine Arts.



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