

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

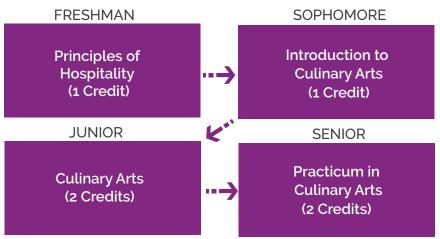
PROFESSIONAL CAREERS

(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



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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