

**This Career path
will help you
prepare for
Jobs or Careers in:**

Food Product Tester

Dietetic Technician

Personal Chef

Food Inspector

Registered Dietitian

Food Product Developer

*Food Journalist/Technical
Writer*

Caterer

Pastry Chef

Sous/Executive Chef

Food Stylist

Event/Wedding Planner

Theme Park Director

Convention Coordinator



Valencia High School Career Path

CULINARY ARTS



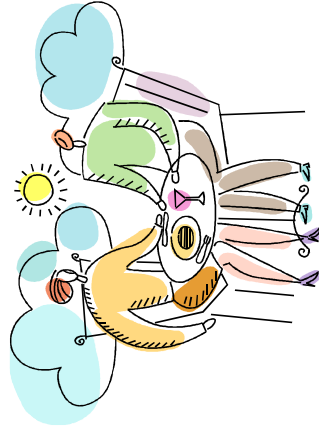
Hospitality,
Tourism, and
Recreation
Career Pathways

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The Hospitality, Tourism, and Recreation Career Pathways provide students with the academic and technical preparation to pursue high-demand and high-skill careers in these related and growing industries. Knowledge and skills are acquired through standard-based programs that integrate experiential, project and work-based instruction as well as internship experience.



CULINARY BASICS I

Students learn how to function safely and efficiently in the kitchen through small group lab experiences. At the same time, students will learn the importance of nutrition and how it affects their health. Emphasis is placed on kitchen safety and sanitation, recipe skills and preparation methods, the nutrition guidelines, nutrients, food labeling, and healthy food choices.

CULINARY BASICS II

This class builds on the concepts and skills learned in Culinary Basics I and is designed for students who would like to further develop their cooking skills or have an interest in the culinary arts. Emphasis is placed on a variety of cooking and baking methods, menu planning, meal presentation, and development of effective consumer skills.

Valencia High School

Culinary Arts Career Path

Students must take the following:

Culinary Basics I

Culinary Basics II

Advanced Culinary Arts 3

Advanced Culinary Arts 4

Career Exploration Project

Students may take one of the following:

Intro to Hospitality A

Intro to Hospitality B

Intro to Business

ROP Hotel Operations

ROP Theme Park Operations

ROP Travel Occupations

ROP Intro to Culinary Arts

ROP Advanced Culinary Arts

ADVANCED CULINARY ARTS 3

Advanced Culinary Arts 3 introduces students to a career in the culinary arts. Through hands-on lab experiences students learn about professional food safety and sanitation practices, basic knife skills, a variety of cooking and baking techniques as well as professional food service procedures within the hospitality industry.

ADVANCED CULINARY ARTS 4

Advanced Culinary Arts 4 is designed for students who are interested in pursuing a career in the culinary arts. Through hands-on lab experiences, students will learn professional knife skills, work with a variety of food products, plan balanced menus, develop a knowledge of professional cooking and baking techniques and terminology, as well as an understanding of the purchasing and receiving process. Students will be prepared to take the food handlers certification exam.

INTRO TO HOSPITALITY A

This one-semester advanced course will focus on the key aspects of the Food Service industry. The course will include in-depth, hands-on experiences that emphasize industry awareness, sanitation and safe food handling, food and beverage production and service, nutrition, food service management, and customer service.

INTRO TO HOSPITALITY B

This one-semester advanced course integrates various facets of the hospitality industry: lodging, travel and tourism; event planning; theme parks, attractions, and exhibitions; and recreation. The course will focus on specific industry segments, including industry awareness; organizational management; customer service; sales and marketing; facilities management; lodging; travel destinations; and reservations, ticketing, and itineraries.