

Specialized Work Ready Program of Choice

Student Plan of Study-Culinary Arts (LCCA) / Culinary Arts Diploma w/Certificates* (LT)

This full-time PLAN OF STUDY should serve as a guide for the next four years. Courses listed in this plan are only recommended coursework and should be individualized to meet each student's educational and career goals. All plans will meet minimum high school graduation requirements. Applicants to the University System of Georgia and the Technical College System of Georgia institutions should be advised that meeting minimum requirements will not guarantee admission. Postsecondary institutions may set additional requirements.

Grade Level	English – 4 units (*specific course required for graduation)	Math – 4 Units (*specific course required for graduation)	Science – 4 Units (*specific course required for graduation)	Social Studies – 3 Units (*specific course required for graduation)	Culinary Arts Diploma Program	Zero or 7th Period (*specific course required for graduation)
9th Grade	9th Literature & Composition* Or World Literature	GSE Coord. Algebra* Or GSE Analytic Geometry*	Physical Science/Physics* Or Biology*	World History*	1st Semester: Introduction to Culinary Arts or Hospitality Essentials 2nd Semester: Culinary Arts II *Food Science credit earned after completion of pathway. ~10 hrs Industry Experience per Semester	Culinary Arts I *Health/PE needs to be taken online or 7th period
10th Grade	World Literature Or American Literature / Composition*	GSE Analytic Geometry* Or GSE Adv. Algebra	Biology* Or Chemistry / Environmental Science / Forensic Science	US History*	1st Semester: DE CUUL 1000 Fund. of Culinary Arts DE CUUL 1110 Cul. Safety & Sanitation (if exempt, take EMPL 1000) 2nd Semester: DE CUUL 1120 Principles of Cooking ~20 hrs Industry Experience per semester	DE COMP 1000 Intro to Computers (Online)
11th Grade	American Literature / Composition* Or TCR English	GSE Adv. Algebra or TCR Math Or DE Math 1012 (Diploma) / DE Math 1111 (Degree)	Environmental Science / Forensic Science	Econ* / Gov* (High School) Or Dual Enrollment Econ or Gov	1st Semester: DE CUUL 1220 Baking Principles 2nd Semester: DE CUUL 1320 Garde Manger ~30 hrs Industry Experience per semester	DE CUUL 1370 Cul. Nutrition & Menu Devt. EMPL1000 Interpersonal Relations (Online)
12th Grade	DE ENGL 1010 (Diploma) Or DE ENGL 1101 (Degree)	DE Math 1012 (Diploma) Or DE Math 1111 (Degree)	*Food Science Embedded Credit	General Education Core Elective (Degree)	1st Semester: DE CUUL 1129 Fund. Restaurant Ops DE CUUL 2160 Contemporary Cuisine 2nd Semester: DE CUUL 2190 Princ. Culinary Leadership DE CUUL 2130 Culinary Practicum Or DE CUUL 2140 Adv. Baking/Int'l Cuisine ~40 hrs Industry Experience per semester	WBL

*Students who wish to obtain a Culinary Arts Degree will need 12** additional hours at Lanier Technical College for a total of 64 hours. A student can take summer courses offered at LTC to meet this requirement.

**3 hrs Social Behavior Sciences

**3 hrs Humanities / Fine Arts

**6 hrs Occupational-Related Electives

Certificate Earned

*Prep Cook

*Food Production Worker

*Catering Specialists

Sample High Demand Careers in Georgia

Occupation Specialties	Level of Education Needed	Georgia Average Salary	Annual Average Openings in Georgia	Employment Outlook
Food Service Managers	Some postsecondary Credential	\$47,165	324	High Demand
Chefs and Head Cooks	Associate's Degree	\$35,566	125	High Demand, High Skill
Meeting, Convention & Event Planners	Bachelor's Degree	\$48,989	57	High Demand, High Skill

Related Pathway Occupations	Other Related Occupations
<ul style="list-style-type: none"> • Chefs • Food Service Managers • Meeting, Convention & Event Planners • Bakers • Cooks • Waiters & Waitresses • Baristas 	<ul style="list-style-type: none"> • Restaurant Owner • Lodging Managers • Food Prep Workers • First-Line Supervisors of Food Prep and Serving Workers



Culinary Arts

A career in culinary arts involves more than simply cooking. Many job opportunities exist in this field, from executive chefs to part-time food service workers. Chefs, cooks, and food preparation workers prepare, season and cook a wide range of foods in a variety of restaurants and other food service establishments. Food service managers are responsible for the daily operations of restaurants and other establishments that prepare and serve meals and beverages to customers.

Most fast-food or short-order cooks and food preparation workers require little education or training since most skills are learned on the job. Executive chefs and head cooks who work in fine-dining restaurants require many years of training and experience. They may receive training through post-secondary vocational programs, independent cooking schools, professional culinary institutes or 2- or 4-year degree programs in hospitality or culinary arts. Many restaurant and food service management positions, particularly self-service and fast-food, are filled by promoting experienced food and beverage preparation and service workers. Many national or regional restaurant chains recruit management trainees from 2- and 4-year college hospitality management programs which require internships and real-life experience to graduate.

Important characteristics for those interested in culinary arts include working well as part of a team, working efficiently, personal cleanliness, self-discipline and initiative. Job openings for chefs, cooks, food preparation workers and food service managers are expected to be plentiful through 2020. However, competition will be keen for jobs in the top kitchens of higher-end restaurants. Employment growth will be spurred by increases in population, household income, and leisure time that will allow people to dine out and take more vacations.

Job Outlook Chefs and Head Cooks

Total Jobs in 2016	146,500
Expected Growth	10% (Faster than average)
New Jobs to Be Added from 2016 - 2026	14,100
Median Pay	\$35,300 - \$54,999

Family, Career and Community Leaders of America is a nonprofit national career and technical student organization for young men and women in Family and Consumer Sciences education in public and private school through grade 12. Everyone is part of a family, and FCCLA is the only national Career and Technical Student Organization with the family as its central focus. Since 1945, FCCLA members have been making a difference in their families, careers, and communities by addressing important personal, work, and societal issues through Family and Consumer Sciences education.

The mission of FCCLA is to promote personal growth and leadership development Through Family and Consumer Sciences education. Focusing on multiple roles of Family member, wage earner and community leader, members develop skills for Life through: character development, creative and critical thinking, interpersonal communication, practical knowledge, and career preparation



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Name (Printed) _____ Student Signature _____ Date _____

Parent/Guardian Signature _____ Date _____ Advisor/Counselor _____ Date _____