

Have an interest in Culinary Arts?

- This pathway will give you an idea about what employment is like in fields relating to sous chef, chef, and restaurant management.
- Throughout the three courses of the pathway you will learn about employability skills, safety in the kitchen, sanitation, equipment maintenance, professionalism, and careers in culinary arts.
- Curriculum designed by the Georgia Department of Education and is based on American Culinary Federation Standards. The curriculum has articulations with Technical Colleges in Georgia, as well as many of the finest Culinary Arts



FCCLA stands for Family, Career, and Community Leaders of America. FCCLA promotes personal growth and leadership skills while focusing on family members, community leaders, and developing life skills through: character development, critical thinking, and communication.

FCCLA is the Career Technical Student Organization (CTSO) for this pathway. Students will have opportunities to compete with other schools in the state and nationally. This CTSO also serves as a networking platform for students and offers scholarships for college.



CULINARY ARTS PATHWAY

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Introduction to Culinary Arts Course 1

Students will learn about fundamental food preparation terms, concepts, and methods in Culinary Arts where laboratory practice will parallel class work.

Fundamental techniques, skills, and terminology are covered and mastered with an emphasis on basic kitchen and dining room safety, sanitation, equipment maintenance and operation procedures, professionalism in the culinary industry and career opportunities leading into a career pathway to Culinary Arts.



Culinary I Course 2

Culinary Arts I is designed to create a complete foundation and understanding of Culinary Arts leading to post-secondary education or a foodservice career. Building from techniques and skills learned in Foundation of Culinary Arts, this fundamentals course begins to involve in-depth knowledge and hands on skill mastery of Culinary Arts.

At the end of this course, students will take and pass the ServSafe Manager's Exam, or equivalent, as a prerequisite for entrance into Culinary II.



Culinary II Course 3

Culinary Arts II is designed to create a complete foundation and understanding of Culinary Arts leading to post secondary education or a foodservice career. Building from techniques and skills learned in Culinary Arts I, this fundamentals course involves in-depth knowledge and hands-on skill mastery of Culinary Arts.

