

Culinary Arts



The two year Culinary Arts program provides students with an overview of interest, aptitude, and technical skills needed to advance to Level One Culinary Arts and/or the food service industry. The following areas are explored: culinary basics, culinary mathematics, dining room operations, food production techniques, menus, nutrition, professionalism, recipes, safety and sanitation, and sustainability. Integration of the Family and Consumer Sciences co-curricular student organization, Family Careers, and Community Leaders of America (FCCLA) greatly enhances the learning experience.

Course Sequence

- Culinary Arts I
- Culinary Arts II
- Intro to Culinary Arts
- Hospitality and Tourism WBL
- Baking and Pastry

Regional post-secondary school opportunities include the Art Institute of Charleston, the Technical College of the Low Country, Bob Jones University, Johnson and Wales, and the Culinary Institute of the Carolinas.

Program Highlights

Students that meet the requirements may receive industry certifications such as ServSafe, ProStart, First Aid and CPR.

Culinary Arts is under the Hospitality and Tourism career cluster and provides seniors with work based learning opportunities.