



Grade	Required CTE Courses	Recommended CTE/CORE Electives <i>* CTE courses meeting High School Graduation requirements</i>	Potential Certification Opportunities
9th	Introduction to Culinary Arts (1 Credit) - 7065ab	<ul style="list-style-type: none"> * Engineering Science (7904) * Food Science (7509) * Scientific Research and Design (7760) 	<ul style="list-style-type: none"> • OSHA 10 General • Cyber Safety • Customer Service • Employability (City of Grand Prairie Food Handlers)
10th	Culinary Arts (2 Credit) - 7510ab		
11th	Culinary Arts Advanced DC (2 Credits) - 7511Da/Db AND Practicum in Culinary Arts 1 (2 Credits) - 7525ab		<ul style="list-style-type: none"> • Career Essentials: Commerical Baking • ServSafe Food Handler
12th	Extended Practicum in Culinary Arts 2 (1.5 Credits) - 7527Ha (SM1) Advanced Food Prep (1.5 Credits) - 7527D (SM2)		<ul style="list-style-type: none"> • ServSafe Manager • Career Essentials: Culinary Arts • AAFCS: Culinary Arts • ProStart
Career and Technical Student Organizations (CTSO)		CTE Dual Credit Offerings	
SkillsUSA Business Professionals of America DECA		1301 - Basic Food Prep 1305 - Safety and Sanitation 2331 - Advanced Food Prep	

WHERE WILL YOU GO NEXT?

CULINARY ARTS PATHWAY

