# **Culinary** Arts

Our Culinary Arts program offers extensive hands-on opportunities in all areas surrounding catering events and food service.

Academic and technical studies are included in the program and build proficiency in:

- Global food production and cooking •
- Cost control
- Sanitation
- Workplace safety

### Work Experience

Students gain real world work experience through collaborations with other CTE programs, and community professionals and mentors in the hospitality industry. Students build their career skills through team building and creative problem-solving opportunities.

### **College Credits**

Students also have an opportunity to earn college credit in Culinary Arts with our partner program at Clark College.

# VANCOUVER PUBLIC SCHOOLS

**PROGRAM LOCATION:** Fort Vancouver High School 5700 E 18th St, Vancouver

## **Culinary Arts Career Outlook**

RADES

**10-12** 



# HIGH WAGE **MEDIAN ANNUAL** WAGE IN

AREE

WASHINGTON\* **IN WASHINGTON\*** 

#### JOBS IN THE CULINARY ARTS FIELD

- Chef
- - Caterer
- Nutritionist
  - Restaurant Manager
- Food Safety Specialist

#### **AVAILABLE CERTIFICATIONS**

WA State Food Handlers Card

#### LOCAL EMPLOYERS AND BUSINESS PARTNERS

- Clark College
- The Cove Restaurant •
- VanMall Retirement Center
- Simply Sweets
- Vancouver Hilton Hotel

For more information or to apply, please visit: vansd.org/choices



\*Wage Data and Job Projections for Chefs and Restaurant Managers -Washington STEM