



# Culinary Arts



Our Culinary Arts program offers extensive hands-on opportunities in all areas surrounding catering events, café management, 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.

Each Culinary Arts student completes an internship at the Passport Café at the Jim Parsley Community Center where they put into practice the professional skills they have learned.

## College Credits

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



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

## Culinary Arts Career Outlook

**IN-DEMAND**

**1.5K**

AVG. ANNUAL  
JOB OPENINGS  
IN WASHINGTON\*

**HIGH WAGE**

**83K**

MEDIAN ANNUAL  
WAGE IN  
WASHINGTON\*

### JOBS IN THE CULINARY ARTS FIELD

- Chef
- Nutritionist
- Caterer
- 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](https://vansd.org/choices)



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