

Creekside Community High School



CULINARY

For students interested in:

- Cooking
- Baking
- Management in hospitality & the food industry
- Entrepreneurship
- Event & party planning
- Food
- Culture

Students will learn:

- To prepare and serve food safely
- To work in a fast-paced environment
- Fundamental management and culinary skills
- To communicate effectively
- Accountability and responsibility

Sequence of Courses

Introductory

- Culinary 1A (9-12th grade, 0.5 credit)
- Foundations of Cooking (9-12th grade, 0.5 credit)

Intermediate

- Culinary 1B (9-12th grade, 0.5 credit)

Advanced

- Culinary 2A (9-12th grade, 0.5 credit)
- Culinary 2B (9-12th grade, 0.5 credit)
- Culinary Capstone A-D (9-12th grade, 0.5 credit)

Career Options

Food Services Managers	\$61,838
Chefs and Head Cooks	\$67,246

2022 median annual salary for tri-county area high wage and high demand
Oregon Employment Division

Current Industry Partners

- ProStart
- New Seasons
- FarmBarn Catering
- Waiters World
- Oregon Hospitality Foundation
- Sprinkles of Joy Bakery