



Forest Grove High School

CULINARY

For students interested in:

- Cooking
- Baking
- A career in the hospitality and food industry
- Entrepreneurship
- Event and party planning
- Food

Students will learn:

- To prepare and serve food safely
- To work in a fast-paced environment
- How to use fundamental management and culinary skills
- To communicate effectively
- To be accountable and responsible
- How to calculate food and operating costs
- Recipe development
- To properly operate a variety of industry equipment

Sequence of Courses

Introductory

- Culinary Arts 1 (9-12 grade, 0.5 credits)
- Culinary Arts 2 (10-12 grade, 0.5 credits)

Intermediate

- Culinary Management (10-12 grade, 0.5 credits)
- Culinary Arts 3 (10-12 grade, 0.5 credits)

Advanced

- Culinary Arts 4 (11-12 grade, 1.0 credits)

Industry Recognized Credentials

- Food Handler's Card

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
- McDonald Wholesale