



# Sherwood High School

# CULINARY

## For students interested in:

- Cooking
- Baking
- Hospitality
- Food
- Entrepreneurship
- Event and party planning

## Sequence of Courses

### Introductory

- Intro to Baking and Pastry (9-12th grade, 0.5 credit)
- Food & Nutrition 1 (9-12th grade, 0.5 credit)

### Intermediate

- Food & Nutrition 2 (9-12th grade, 0.5 credit)

### Advanced

- Culinary Arts Industry Internship (9-12th grade, 0.5 credit)
- Advanced Meal Preparation (9-12th grade, 0.5 credit)
- CTE Apprentice – Culinary Manager (9-12th grade, 0.5 credit)

## 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

## 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

- Sprinkles of Joy
- Hungry Hero
- Fat Milo's
- Symposium
- Dutch Bros
- Rose Marino's