



Sherwood High School

CULINARY

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



PCC & Other Related Programs

Portland Community College

- Foods and Nutrition

Central Oregon Community College

- Culinary
- Hospitality Management

Chemeketa Community College

- Hospitality & Tourism Management

View pcc.edu/programs for all PCC programs

Sherwood CTE Program of Study

Intro to Baking and Pastry

Food and Nutrition 1, 2

Advanced Food Techniques

For full course sequence, see your guidance counselor

Local Industry Career Opportunities

Food Services Managers

Chefs and Head Cooks

Lodging Managers

Student Leadership Experience

- Culinary Arts Industry Internship
- CTE Apprentice – Culinary Manager

Click on the QR code for more employment data

