



St. Helens 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

Local Industry Career Opportunities

Food Services Managers

Chefs and Head Cooks

Lodging Managers

Click on the QR code for more employment data

St Helens CTE Program of Study

Culinary Arts 1

International Cuisine

Pastry Arts

Chef School (Catering)

For full course sequence, see your guidance counselor

Student Leadership Experience

- Culinary Internship – Assist with Lions catering orders, mentor beginning culinary students, independent recipe creation

