

Culinary and Hospitality Academy

CTE Pathway and Fullerton Union High School Elective courses.

Four year course pathway descriptions

**Foundation level courses;
Culinary Arts and Culinary
Cuisines**



Fullerton Union High School has an Industry kitchen similar to the one pictured.

Culinary Arts and Culinary Cuisines are the beginning foundational classes in our academy. Students electing to take the four year academy pathway will take both courses in their Freshman and Sophomore years. Students taking courses for an elective may take one, or both classes during their high school experience. The classes focus on building the cooking, and baking skills required in a professional kitchen, they will also build an understanding of Food Safety and Sanitation practices as required in the Restaurant Industry (ServSafe criteria) and knife safety and cutting skills. All courses are year long classes.

**Four Year Academy
advanced courses:**

Restaurant I (third year):

Students following the pathway will take this class typically in their Junior year. Restaurant I focuses on the classic cuisines and recipes. Students will learn how to prepare the 5 mother sauces, stocks, and soups, as well continue to build on their knife skills, food safety practices and mastering of cooking and baking.

Restaurant II (fourth year)
Students will take this course in their senior year at Fullerton. They will build on their skills in baking, cooking, knife skills and presentation. Students will participate in catering events on campus and a regional cooking competition.



Students in Restaurant I and II participate in a Gingerbread House competition each year in the academy.

**Culinary and Hospitality
Academy facts:**

7 out of 10 high school and college students will have their first job in the restaurant industry.

By the year 2027 1.6 million new careers will be added to the restaurant industry.

10% of the California jobs market is in the restaurant industry.

10% of the U.S. jobs market is in the restaurant industry.

Please visit us at our Open House on Jan. 17, 2018