

Industry Credentials, Concentration Sequences, and Career Clusters

Culinary Arts II (8276)

Industry Credentials:

These apply only to 36-week courses.

- Certified Kitchen Cook Examination
- Certified Restaurant Server Examination
- College and Work Readiness Assessment (CWRA+)
- Commercial Baking Examination
- Commercial Foods Assessment
- Culinary Arts Assessment
- Culinary Arts Cook Assessment (ACF/NOCTI)
- Culinary Arts Examination
- Culinary Arts Prep Cook Assessment (ACF/NOCTI)
- Food Science Fundamentals Assessment
- Leadership Essentials Assessment
- National Career Readiness Certificate Assessment
- ProStart Certificate of Achievement Examinations
- Restaurant, Food and Beverage Services Assessment
- ServSafe Manager Certification Examination
- Workplace Readiness Skills for the Commonwealth Examination

Concentration Sequences:

*A combination of this course and those below, equivalent to two 36-week courses, is a **concentration sequence**. A **program completer** is a student who has met the requirements for a CTE concentration sequence and all other requirements for high school graduation or an approved alternative education program. Students wishing to complete a specialization may take additional courses based on their career pathways.*

- Career, Community and Family Connections (8205/18 weeks)
- Career, Community and Family Connections (8282/36 weeks)
- Culinary Arts I (8275/36 weeks, 280 hours)
- Culinary Arts Specialization (8279/36 weeks)
- Food Science and Dietetics (8239/36 weeks)
- GRADS (Graduation, Reality, and Dual-Role Skills): Work Focus (8213/36 weeks)
- Independent Living (8214/18 weeks)
- Independent Living (8219/36 weeks)

- Individual Development (8209/18 weeks)
- Individual Development (8210/36 weeks)
- Introduction to Culinary Arts (8249/18 weeks)
- Introduction to Culinary Arts (8250/36 weeks)
- Nutrition and Wellness (8228/18 weeks)
- Nutrition and Wellness (8229/36 weeks)

Career Clusters, Career Pathways, and Occupations:

- Hospitality and Tourism
 - Restaurants and Food and Beverage Services
 - Cook
 - Executive Chef
 - Food Service Manager
 - Meeting and Convention Planner