

Culinary Arts

Industry Certification Standards

I. Program Eligibility Criteria

- a. Program has been in existence for a minimum of 2 years.
- b. Program is designed to include both hands-on and theoretical culinary instruction.

II. Goals

- a. Objective of the program is the development of student's competence to practice effectively in an entry level position as a cook, pastry cook, or food service management.
- b. Recruitment
- c. Systematic pre-admission testing, interviews, counseling services, career guidance and follow-up procedures are being utilized.
- d. Scholarship information is available to students.
- e. The program is promoted both in the school, and in the community.
- f. Recruitment and matriculation practices are non-discriminatory.

III. Organization & Administration

- a. There are clearly defined administrative channels for the program, which allows it to operate effectively.
- b. There is an advisory committee in place consisting of educators, parents, business/industry representatives, and post secondary partners.
- c. Collaboration between secondary and post-secondary partners.

IV. Faculty & Staff

- a. Instructor meets current teaching certificate/requirements for the Culinary pathway.
- b. Instructor attends professional development activities related specifically to the Culinary pathway.
- c. Resource personnel from various disciplines, community agencies, or other organizations are used as guest speakers, consultants, culinary demonstrators, etc.

V. Curriculum

- a. The program is using the state approved GPS.
- b. The instructor uses various methods of instruction.
- c. Instructor's daily schedule allows adequate planning time.
- d. There is evidence to indicate provisions for individual differences.
- e. Evidence to indicate academic integration.
- f. Students are given opportunities for personal development, i.e. portfolios, CTSO

- competitive events, etc.
- g. Students are trained in the proper use of laboratory equipment.
 - h. There is documentation of students in the internship program.

VI. Facilities

- a. Culinary Lab is equipped per DOE requirements.
- b. Consumable supplies money is spent on instructional materials.
- c. Classroom and lab meet minimum square footage required.
- d. The lab reflects safe and sanitary conditions.

VII. Program Assessment

- a. The program is involved in an ongoing process of assessing its effectiveness.
- b. There is an ongoing system for assessing faculty performance.
- c. Plans developed, based on the assessment of data, are implemented for programmatic change.

VIII. Career, Technical & Student Organization - FCCLA

- a. Students are affiliated at the state and national level.
- b. There is evidence of co-curricular instruction.
- c. Students participate in state competitive events.