



## CULINARY ARTS TECHNOLOGY

**Secondary School Name:** Cape May County Technical High School

**Names of Postsecondary Partners:**

**Atlantic Cape Community College**

**Pending (verbal commitment)**

**Johnson & Wales**

**(up to 6-13 credits, tuition free, depending on chosen program)**

**SUNY, Delhi College (technically under Hospitality)**

**(up to 8 elective credits, tuition free)**

Below are the class offerings for Culinary Arts students by period. Each period is 40 minutes long. The Culinary Arts class is two periods each day and those periods are scheduled consecutively so that the students have one large block of class time. (5 days per week times 80 minutes = 400 instructional minutes per week, all other classes are 40 minutes or 200 instructional minutes per week)

Secondary School					
Name of Career Cluster		Name of Career Pathway	Name of Program of Study	Corresponding CIP Code	
HOSPITALITY & TOURISM		Restaurants & Food & Beverage Services	Culinary Arts	120503	
Period	9 <sup>th</sup> Grade	10 <sup>th</sup> Grade	11 <sup>th</sup> Grade	12 <sup>th</sup> Grade	
1	Exploratory 10 HS Credits	<b>Culinary Arts</b> *See description of curriculum and college credit on page 3 and 4 10 HS Credits	<b>Culinary Arts</b> *See description of curriculum and college credit on page 3 and 4 10 HS Credits	<b>Culinary Arts</b> *See description of curriculum and college credit on page 3 and 4 10 HS Credits	
2					
3	English 9/CP English 9/Honors 5 HS Credits	English 10/CP English 10/Honors 5 HS Credits	English 11/CP English 11/Honors 5 HS Credits	English 12/CP English 12/AP English 12/Honors 5 HS Credits	

4	US 1/CP US 1/Honors 5 HS Credits	US II/CP US II/Honors 5 HS Credits	World Cultures/CP World Cultures/Honors 5 HS Credits	Elective 5 HS Credits
5	Biology/CP Biology/Honors 5 HS Credits	Chem/CP Chem Com/CP Chem/Honors 5 HS Credits	Physics/CP Active Physics/CP Physics/Honors 5 HS Credits	Elective 5 HS Credits
6	Algebra I/CP Geometry/CP Algebra I/Honors Geometry/Honors 5 HS Credits	Geometry/CP Algebra II/CP Geometry/Honors Algebra II/Honors 5 HS Credits	Algebra II/CP Pre Calculus Algebra II/Honors 5 HS Credits	Pre Calculus AP Calculus 5 HS Credits
7	Health/PE 9 1/4 Credits	Health 10/PE 10 1/4 Credits	Health 11/PE 11 1/4 Credits	Health 12/PE 12 1/4 Credits
8	Spanish/I      French/I Spanish/II     French/II 5 HS Credits	Spanish/II     French/II Spanish/III    French/III 5 HS Credits	Spanish/III French/III Spanish/IV French/IV 5 HS Credits	Spanish/IV     French/IV Spanish/V       French/V 5 HS Credits

List the tutoring/remedial programs of study offered to students during secondary school.

**Applied Math 9, 10, 11, 12**

**Applied English 9, 10, 11, 12**

**Tutoring Mandatory & Optional**

**Bridging for incoming 9<sup>th</sup> Graders**

Listed below is the description of the Culinary Arts career class. Please note that level 1 is 2 periods and level 2 and 3 are 3 periods. .  
Students receive 80 minutes in level 1 and 120 minutes of instruction in level 2 and 3, 5 days per week for 180 days per year.

	Marking Period 1 (45 days)	Marking Period 2 (45 days)	Marking Period 3 (45 days)	Marking Period 4 (45 days)
10 <sup>th</sup> Grade Year or Level 1 (80 minutes)	<p>Pro Start Certification from the National Restaurant Association</p> <p>Part 1</p> <p>-----</p> <p>*Fundamentals of Food Service Production CUL1385 (J&amp;W 3 Articulated Credits)</p> <p>**Introduction to Culinary Arts CULN 101 (ACCC 3 Articulated Credits)</p>	<p>Pro Start Certification from the National Restaurant Association</p> <p>Part 1</p> <p>-----</p> <p>*Fundamentals of Food Service Production CUL1385 (J&amp;W 3 Articulated Credits)</p> <p>**Introduction to Culinary Arts CULN 101 (ACCC 3 Articulated Credits)</p>	<p>Pro Start Certification from the National Restaurant Association</p> <p>Part 1</p> <p>-----</p> <p>*Fundamentals of Food Service Production CUL1385 (J&amp;W 3 Articulated Credits)</p> <p>**Introduction to Culinary Arts CULN 101 (ACCC 3 Articulated Credits)</p>	<p>Pro Start Certification from the National Restaurant Association</p> <p>Part 1</p> <p>-----</p> <p>*Fundamentals of Food Service Production CUL1385 (J&amp;W 3 Articulated Credits)</p> <p>**Introduction to Culinary Arts CULN 101 (ACCC 3 Articulated Credits)</p>
11 <sup>th</sup> Grade Year or Level 2 (120 minutes)	<p>Pro Start Certification from the National Restaurant Association</p> <p>Part 2</p>	<p>Pro Start Certification from the National Restaurant Association</p> <p>Part 2</p>	<p>Pro Start Certification from the National Restaurant Association</p> <p>Part 2</p>	<p>ServSafe Sanitation Certificate Program from the National Restaurant Association</p> <p>-----</p> <p>*(J&amp;W 3 Articulated Credits for Sanitation Management FSM1060)</p>

<p>12<sup>th</sup> Grade Year or Level 3 (120 minutes)</p>	<p>Introduction to Baking and Pastry CUL1345 (J&amp;W 3 Articulated Credits) **Fundamentals of Baking CUBN 110 (ACCC 3 Articulated Credits)</p>	<p>New World Cuisine CUL1355 (J&amp;W 3 Articulated Credits) **Applied Culinary Skills I CULN 105 (ACCC 3 Articulated Credits)</p>	<p>New World Cuisine CUL1355 (J&amp;W 3 Articulated Credits) **Applied Culinary Skills I CULN 105 (ACCC 3 Articulated Credits)</p>	<p>New World Cuisine CUL1355 (J&amp;W 3 Articulated Credits) **Applied Culinary Skills I CULN 105 (ACCC 3 Articulated Credits) *** Basic Food Preparation and Standards (3 credits), Basic Food Preparation and Standards Lab (1 credit), Applied Foodservice Sanitation (1 credit) &amp; Micro Computer Applications 1 (3 credits) (Suny Delhi Elective Articulated Credits)</p>
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\* Credits awarded upon successful program enrollment.

\*\*In process of renewing articulation agreements with ACCC.

\*\*\*Credits awarded upon successful completion of semester with GPA of 2.0. Subject to updates and completion the renewal process