

Culinary Science Academy

Location: All academy coursework is taught at the high school.

Summary

Employing an estimated 12 million people, the restaurant industry is the largest and fastest growing private-sector employer in the United States. Culinary Science Academy students will receive a broad introduction to this dynamic industry through hands-on instruction using **ProStart**, an industry-directed curriculum. Students in the Culinary Science Academy will have opportunities to participate in industry sponsored events and competitions and will receive individual mentoring from restaurant and hospitality professionals. Upon successful completion of the program, students will have the opportunity to take a national certification examination and to apply for National Restaurant Association Education Foundation scholarships toward postsecondary study.

Recommended Electives

- Two years of World Language

Successful Academy Students:

- Maintain a C average in all academy coursework.
- Complete a capstone project integrating culinary skills with knowledge of customer service and business practices.
- Take Year One and Year Two ProStart Examinations and complete 400 hours of mentored industry experience.

9th Grade	10th Grade	11th Grade	12th Grade
English 9	English 10	English 11	English 12
Algebra I or above	Geometry or above	Algebra II or above	Mathematics
Science	Science	Science	Elective
U.S. History	American Government	World History	Elective
Technology Education	Elective	Elective	Elective
Lifetime Fitness/Health	Elective	Elective	Principles of Business and Management CT-410-1 or Field Experience in Culinary Science CT-917-1 - 1 credit or CT-917-2 - 2 credits
Fine Arts	Food and Nutrition Technology CT-910-1	Culinary Sciences CT-912-1	Advanced Culinary Science and Restaurant Operations CT-914-1

Shaded areas designate completer coursework.

College Credit

Through a special partnership with Howard Community College's Center for Hospitality and Culinary Studies, seniors enrolled in Advanced Culinary Science and Restaurant Operations (657M) are eligible to be dually enrolled in the three-credit college course, Food Prep I (HMGT120).

With a passing score on the ProStart Examination, Culinary Academy students may be eligible for articulated credit from local institutions including Anne Arundel Community College, Baltimore City Community College, Howard Community College, Montgomery College, Baltimore International College, and Morgan State University. Nationally renowned institutions such as Johnson & Wales, The Culinary Institute of America – Hyde Park (CIA), Cornell University, the Art Institutes International, and Florida International University also award college credit for passage of the ProStart examination. This list of postsecondary institutions awarding credit is always growing. For recently added colleges and universities, please visit the following websites: Restaurant Association of Maryland Educational Foundation (www.ramef.org).

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Industry Certification

Upon completion of the capstone course, Culinary Academy students will be eligible to take examinations for ProStart and for ServSafe, the food safety and sanitation certification required for entry-level employment.

Sample Career Options		
< 4-Year Degree	4-Year Degree	> 4-Year Degree
Dining Room Manager	Catering Director	
Food and Beverage Sales	Corporate Trainer	
Food Supplier	Executive Chef	
Host/Server	Food and Beverage Director	
Kitchen Manager	Menu Planner	
Pastry Chef	Nutritionist	
Sous Chef	Restaurant General Manager	