

Go to GACollege411 at www.GACollege411.org for more information about your education and career planning, including valuable financial information (grants and scholarships including HOPE Program, loans, and FAFSA and CSS forms).

Current GEORGIA Graduation Rule for student entering the 9 th grade in fall of 2008-2009 Areas of Study:	Credits	Postsecondary Programs of Study Technical College	Postsecondary Programs of Study University of Georgia System
I. English/Language Arts	4	<p>Select the following link for a list of Technical College System of Georgia (TCSG) institutions offering programs Culinary Arts. Each technical college varies in the specific degrees (AAS), diplomas, and certificates offered.</p> <p>https://kms.dtae.org/portal/tcsg/TCSGProgramOfferings.aspx</p> <p>Step 1: Use the drop-down box to select the term you plan to enter a TCSG institution;</p> <p>Step 2: From the Specific Program drop-down box select Culinary Arts, Culinary Arts/Chef Training, Hospitality/ Restaurant/Tourism Management, or Food Preparation/Production.</p> <p>You can then view a list of TCSG institutions that offer this program as well as the specific campus and awards (degree, diploma or certificate) offered.</p>	<p>The following link will list Board of Regents institutions offering degrees in Culinary Arts. In the first box titled "Major," type "Nutrition," "Food/Nutrition," or "Hospitality Management." Then click the button at the bottom "View Matching Campuses" for a list. It will not be necessary to fill in all the other boxes. Further research will be required for specific programs of study that align with the pathway.</p> <p>http://www.gacollege411.org/Select/MatchAsst/default.asp</p>
II. Math	4		
III. *Science	4		
IV. Social Studies	3		
V. **Career, Technical and Agricultural Education (CTAE), and/or Modern Language/Latin, and/or Fine Arts	3		
VI. Health & Physical Education	1		
VII. Electives (4 units)	4		
TOTAL UNITS	23		
<p>* 4th Science may be used to meet both the required science and required elective in CTAE sequence of courses (V)</p> <p>**Student <u>must</u> complete 3 units in a pathway to complete CTAE pathway and take end of pathway assessment. Student <u>must</u> complete 2 years of the same Modern Language/Latin for admission to Georgia Board of Regents colleges/universities.</p>			

CULINARY ARTS

A career in culinary arts involves more than simply cooking. Many job opportunities exist in this field, from executive chefs to part-time food service workers.

Chefs, cooks and food preparation workers prepare, season and cook a wide range of foods in a variety of restaurants and other food service establishments. Food service managers are responsible for the daily operations of restaurants and other establishments that prepare and serve meals and beverages to customers.

Most fast-food or short-order cooks and food preparation workers require little education or training since most skills are learned on the job. Executive chefs and head cooks who work in fine-dining restaurants require many years of training and experience. They may receive training through post-secondary vocational programs, independent cooking schools, professional culinary institutes or 2- or 4-year degree programs in hospitality or culinary arts. Many restaurant and food service management positions, particularly self-service and fast-food, are filled by promoting experienced food and beverage preparation and service workers. Many national or regional restaurant chains recruit management trainees from 2- and 4-year college hospitality management programs which require internships and real-life experience to graduate.

Important characteristics for those interested in culinary arts include working well as part of a team, working efficiently, personal cleanliness, self-discipline and initiative.

Job openings for chefs, cooks, food preparation workers and food service managers are expected to be plentiful through 2014. However, competition will be keen for jobs in the top kitchens of higher-end restaurants. Employment growth will be spurred by increases in population, household income and leisure time that will allow people to dine out and take vacations more often.

For more information, visit the following websites:
 American Culinary Federation, www.acfchefs.org
www.Gacollege411.org
www.dol.state.ga.us.

The sample CULINARY ARTS PATHWAY occupations listed below meet two out of three of GDOE definitions for high-demand, high-wage and high-skilled. www.occsupplydemand.org

Occupation Specialties	Level of Education Needed	Average Salary	Annual Average Openings in Georgia
Chef and Head Cook	Work Experience	\$31,304	110
Food Service Manager	Work Experience	\$46,384	400
General and Operations Manager	Bachelor Degree plus Work Experience	\$87,152	3,050
Food Scientist & Technologist	Bachelor Degree	\$55,869	10