



Culinary Arts Program of Study

Proficiencies Needed to be Successful in Culinary Arts:

Math:

Modeling

- Use numerical phenomena or quantities to model a situation.

Number and Quantity

- Perform operations with multi-digit whole numbers and with decimals to hundredths.
- Compute fluently with multi-digit numbers and find common factors and multiples.
- Apply and extend previous understandings of operations with fractions.

Functions

- Understand ratio concepts and use ratio reasoning to solve problems.
- Analyze proportional relationships and use them to solve real-world and mathematical problems.

Geometry

- Convert like measurement units within a given measurement system.

English Language Arts:

Reading

- Determine the central ideas of the text and provide an objective summary.
- Determine the meaning of words and phrases as they are used in the text, including figurative, connotative, and technical meanings.

Writing

- Draw evidence from literary or informational texts to support analysis, reflection, and research.
- Use technology, including the Internet, to produce and publish writing and present the relationships between information and ideas efficiently as well as to interact and collaborate with others.

Speaking and Listening

- Refer to evidence from texts and other research on the topic or issue to stimulate a thoughtful, well-reasoned exchange of ideas.
- Engage effectively in a range of collaborative discussions with diverse partners on grade level topics and texts, following agreed upon rules and roles, building on others' ideas and expressing their own clearly.
- Make strategic use of digital media in presentations to enhance understanding of findings, reasoning, and evidence and to add interest.

Language

- Demonstrate command of the conventions of standard English capitalization, punctuation, and spelling when writing.

Science:

- Use a model to illustrate the role of cellular division (mitosis) and differentiation in producing and maintaining complex organisms.
- Construct and revise an explanation based on evidence for how carbon, hydrogen, and oxygen from sugar molecules may combine with other elements to form amino acids and/or other large carbon-based molecules.
- Use a model to illustrate that cellular respiration is a chemical process whereby the bonds of food molecules and oxygen molecules are broken and the bonds in new compounds are formed resulting in a net transfer of energy.
- Construct an explanation based on evidence for how natural selection leads to adaptation of populations.
- Evaluate the evidence supporting claims that changes in environmental conditions may result in increases in the number of individuals of some species, the emergence of new species over time, the extinction of other species.
- Construct an explanation based on evidence for how the availability of natural resources, occurrence of natural hazards, and changes in climate have influenced human activity.

Education and Career Pathways out of Culinary Arts:

Post-Secondary Education:

Recent graduates have been accepted at many colleges, including:

- Culinary Institute of America
- New England Culinary Institute
- New Hampshire Culinary Institute (White Mountain Community College)
- Lakes Region Community College
- Paul Smith's College

Certifications:

- SP2
- ServSafe
- AED/CPR and First Aid
- American Culinary Federation Secondary Graduate
- WorkKeys National Career Readiness Certification

Employability:

- Chef
- Baker
- Pastry Chef
- Server
- Nutritionist
- Food Sales
- Food Scientist
- Food Critic
- Shipping and Receiving
- And more!

Apprenticeships:

- White Mountain Community College/Bretton Woods Culinary Academy