



Culinary Arts



IS THIS YOU?

- Like to cook?
- Like to bake?
- Creative?
- Resourceful?
- Like hands-on activities?
- Do you appreciate cleanliness?



LEARN BY DOING:

- Baking
- Cooking
- Food & Workplace Safety
- Purchasing
- Inventory
- Management
- Communication



CAREERS:

- Executive Chef
- Sous Chef
- Pastry Chef
- Caterer
- Food Stylist
- Floor Manager
- Restaurateur
- Event Planner



PROGRAM BENEFITS:

- College Credit available - applied to all culinary programs in Ohio
- Industry Certifications
- ServSafe (3 points toward high school graduation)
- ProStart® Certificate of Achievement (9 points toward high school graduation)
- Life skills applied to a healthy lifestyle for families

A Day at CDHS:

1st Year: 3 Trimesters: Hospitality Fundamentals, Baking, ServSafe (Food Safety), and Food Production

2nd Year: 1st & 2nd Semester: Restaurant Management and Catering & Banquet Operations; 2nd Semester Tuesday-Friday: Senior Food service industry internships if all testing is complete and passed.

About Us:

- Located in the heart of Columbus' Restaurant Industry
- Hand-on learning: school and during industry internship

Things You'll Do:

- Learn knife skills
- Learn life skills
- Develop customer service experience
- Prepare: soups, sauces, breakfast foods, sandwiches, pizzas, cookies, desserts, breads, garnishing, cooked meats, poultry and seafood



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