

STANDARDS FOR CAREER READY PRACTICE

- Apply appropriate technical skills and academic knowledge
- Communicate clearly, effectively, and with reason
- Develop an education and career plan aligned with personal goals.
- Apply technology to enhance productivity.
- Utilize critical thinking to make sense of problems and persevere in solving them.
- Practice personal health and understand financial literacy.
- Act as a responsible citizen in the workplace and the community.
- Model integrity, ethical leadership, and effective management.
- Work productively in teams while integrating cultural and global competence.
- Demonstrate creativity and innovation.
- Employ valid and reliable research strategies
- Understand the environmental, social, and economic impacts of decisions.

The AC²E Vision

The Academy for College and Career Excellence, in partnership with our parents and community, strives to create a safe environment where students are empowered to discover their strengths and to achieve their maximum potential. Students are encouraged to become lifelong learners who are prepared to meet the challenges of a culturally diverse society along with the demands of current and future job markets.

ROP/CTE COURSES OFFERED

(Not all courses are offered each semester)

- 911 Communications Dispatcher*
- Private Security Guard*
- Criminal Justice
- Early Childhood Development
- Culinary Arts
- Woodworking Occupations
- Furniture & Cabinet Manufacturing
- Cyber Security*
- Unmanned Aerial Vehicle*
- Pharmacy Technician*
- Medical Assistant
- Registered Dental Assistant*

*Open to adults

Populations Served

- Black Rock High School
- Twentynine Palms High School
- Yucca Valley High School
- Adult Learners

For More Information:

www.morongousd.com/CTEOfferings.aspx

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**Morongo Unified School District
Academy of College & Career Excellence**

Culinary Arts





Course Description

Culinary Arts and Management I prepares students for gainful employment and/or entry into post-secondary education in the food service industry. Students will develop marketable skills by demonstrating the principles of safety and sanitation, food preparation skills, and teamwork to manage an environment conducive to quality food preparation and service operations. Laboratory facilities and experiences, which simulate commercial food production and service operations are integrated into instruction.

In Culinary Arts & Management II, students will develop culinary skills through nutritional analysis and recipe costing and development. They will learn the correct use of equipment and food and kitchen safety with an emphasis on local, organic and seasonal products.

Upon successful completion of the Culinary Arts & Management I & II, students may earn a ServSafe Food Handlers card.

Why a career in culinary arts?

Chefs and head cooks oversee the daily food preparation at restaurants and other places where food is served. They direct kitchen staff and handle any food-related concerns.

Chefs and head cooks typically do the following:

- Check the freshness of food and ingredients
- Supervise and coordinate activities of cooks and other food preparation workers
- Develop recipes and determine how to present dishes
- Plan menus and ensure the quality of meals
- Inspect supplies, equipment, and work areas for cleanliness and functionality
- Hire, train, and supervise cooks and other food preparation workers
- Order and maintain an inventory of food and supplies
- Monitor sanitation practices and follow kitchen safety standards

Chefs and head cooks use a variety of kitchen and cooking equipment, including step-in coolers, high-quality knives, meat slicers, and grinders. They also have access to large quantities of meats, spices, and produce. Some chefs use scheduling and purchasing software to help them in their administrative tasks.

Chefs who run their own restaurant or catering business are often busy with kitchen and office work. Some chefs use social media to promote their business by advertising new menu items or addressing customer reviews.

Career Outlook

Employment of chefs and head cooks is projected to grow 10 percent from 2016 to 2026, faster than average for all occupations.

Income growth will result in great demand for high-quality dishes at a variety of fine dining venues. As a result, more restaurants are expected to open to satisfy consumer desire for dining out.

Careers in Culinary Arts

- Bakers
- Cooks
- Food and Beverage Servers
- Food and Beverage Managers

Median Salaries in for Chefs and Head Cooks

Travel accommodation	\$60,330
Special food services	\$58,090
Amusement, gambling, & recreation	\$57,220
Restaurants and other eating places	\$50,380

*Source: Bureau of Labor Statistics

