



# Bridges Career Academy

# Culinary Management

## Verndale High School

Acquire basic food preparation skills and the information needed to understand the hospitality industry. Experience preparation and presentation of a variety of foods and gain an understanding of nutritional as well as health and legal issues. Use laboratory experiences to gain an understanding of the commercial food production operations as well as commercial food presentation. Gain entry-level employment or continue education.

## Academic Courses

- Foods
- Culinary Arts
- English 10
- Geometry OR
- Algebra I

## Career Experiences

- Listen to industry speakers
- Tour local businesses
- Attend the Bridges Career Exploration Day or other regional career fairs

## Completion Standards

COMPLETE



**4 of 5**  
courses

GRADES

**B** ↑

ATTENDANCE

**90%**

Earn a **certificate**  
and **green cord**  
at graduation



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## Job Skills

In addition to having technical skills, employers expect workers in this industry to have these skills:

- Active listening and speaking skills
- Attention to details
- Team work
- Reliability
- Problem solving
- Oral and written communications skills
- Ability to work with customers



# Culinary Management Career Academy

Verndale High School

The Culinary Management Academy allows students to acquire not only basic food preparation skills but also the information needed to understand the hospitality industry. Students experience preparation and presentation of a variety of foods and gain an understanding of nutritional as well as health and legal issues related to the culinary industry. Using laboratory experiences, students gain an understanding of the commercial food production operations as well as commercial food presentation. With the variety of career opportunities and the needs from local to national businesses, students will be prepared to go directly to employment or further their education when completing this Academy.

## ACADEMY COURSES

### **Foods** — 1 High School Credit

This course is a basic introduction to the major food groups and food preparation methods. Students learn the importance of food safety, nutrition and wellness, basic measurements and equivalents, and standard food preparation techniques. Experience in reading, understanding, increasing, decreasing and following recipes are highlights of this course. While preparing food in laboratory groups, students work in teams. Time management is crucial in this course. The class will consist of various group projects, discussions, product development and individual work.

### **Culinary Arts** — 1 High School Credit

This course prepares students for gainful employment and/or entry into post-secondary education in the food production and service industry. Students will examine both the industry and its career opportunities by developing food preparation, service and interpersonal skills. Laboratory facilities and experiences which simulate commercial food production and service operations offer school-based learning opportunities.

### **English 10** — 1 High School Credit

Students in this course will demonstrate the ability to speak for a variety of purposes and audiences. They will deliver three public speaking presentations. Each presentation will be delivered for a different purpose and audience. Students will also write basic and intermediate level essays that are designed to explain, compare and solve problems. Literature, such as *Something for Joey*, *Animal Farm* and *The Pearl*, will be read.

### **Geometry** — 1 High School Credit

This course will cover the essentials of geometry, reasoning and proof, parallel and perpendicular lines, congruent triangles, relationships with triangles, similarity, right triangles and trigonometry, quadrilaterals, properties of transformation, properties of circles, measuring length and area and surface area and volume of solids.

### **Algebra I** — 1 High School Credit

A study of the basic language of Algebra, which includes: basic operations with natural numbers, whole numbers, integers, rational and irrational numbers. Students will also solve equations with one or two variables, work story problems, multiply polynomial, and study factoring.

## COMPLETION STANDARD

Students wishing to receive a certification for this academy must 4 of the 5 courses, with Geometry OR Algebra as a required course. Students must earn an 80% or "B" in Foods and Culinary Arts courses and a 75% or C+ grade or better in the remaining courses. A 90% attendance in each course is also required.

## CAREER EXPERIENCES

Students will attend the Bridges Career Exploration Day event and other regional career fairs, experience business speakers and tour local restaurants.

-OVER-



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### **JOB SKILLS**

In addition to having technical skills, employers expect their workers to have other skills such as:

- Listening skills
- Be an active member of a team
- Use critical thinking and problem-solving skills
- Effectively communicate
- Work precisely with data and reports

**CAREER OPTIONS:** [www.careerwise.minnstate.edu/careers](http://www.careerwise.minnstate.edu/careers)

**JOB OUTLOOK:** [www.careerwise.minnstate.edu/jobs](http://www.careerwise.minnstate.edu/jobs)

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