

Culinary Arts Career Program

This career program is focused on food processing, advanced culinary techniques, menu planning, purchasing, cost control, and food service supervision in restaurants and other food services. All career and technical education programs provide students opportunities for practical application of academic concepts. The Strengthening Career and Technical Education for the 21st Century Act (Perkins V) emphasizes student achievement in science, English language arts, and mathematics. To assist local education agencies in selecting courses best suited for this purpose, specific CTE courses with emphasis on these subjects have been highlighted below. Courses best suited for science applications are shown in yellow, mathematics are shown in blue, and English language arts are shown in orange. Local boards of education may allow CTE courses to be substituted for graduation requirements. Refer to [105 Illinois Compiled Statutes 5/27-22](#) and [105 ILCS 5/27-22.05](#) for more information.

Science Applications

Math Applications

ELA Applications

CAREER CLUSTER	Hospitality and Tourism
CIP	12.0500
TEACHER LICENSURE ENDORSEMENT	PEL with FACS ELS with FNCC
PATHWAY	COOKING ANDRELATED CULINARY ARTS
GROUP 1: ORIENTATION COURSES	
ORIENTATION COURSES	Career Exploration 22151A001
	Exploration of Hospitality Careers 16001A001
GROUP 2: INTRODUCTORY COURSES	
INTRODUCTORY COURSES	Introduction to Family and Consumer Science Careers 19251A001
	Exploration of Restaurant, Food and Beverage Services 16051A001
	Work and Family Relationships 19259A001
	Nutrition and Culinary Arts I 16054A001
	Food Service 16053A001
	Culinary Occupations I 16052A001
GROUP 3: SKILLS COURSE	
SKILLS COURSE	Culinary Occupations II 16055A001
	Nutrition and Culinary Arts II 16054A002

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PATHWAY	COOKING AND RELATED CULINARY ARTS
CIP	12.0500
GROUP 4: ADVANCED COURSES	
ADVANCED COURSES	Food Science 19254A001
	Culinary Art Specialty 16056A001
GROUP 5: WORKPLACE EXPERIENCE COURSES	
WORKPLACE EXPERIENCE	Hospitality and Tourism Workplace Experience 16998A001
	Restaurant, Food and Beverage Services Workplace Experience 16098A001
	Secondary Transitional Experience Program (CTE) 22151A003

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Group	State Course Code	State Course Title	State Course Description
Group 1	22151A001	Career Exploration	Career Exploration courses help students identify and evaluate personal goals, priorities, aptitudes, and interests with the goal of helping them make informed decisions about their careers. These courses expose students to various sources of information on career and training options and may also assist them in developing job search and employability skills.
Group 1	16001A001	Exploration of Hospitality Careers	Exploration of Hospitality Careers courses survey a wide array of topics while exposing students to the variety of career opportunities in hospitality fields (such as food service, lodging, tourism, and recreation). These courses serve to introduce students to the general field of hospitality, providing an opportunity to identify a focus for continued study.
Group 2	19251A001	Introduction to Family and Consumer Sciences Careers	This course introduces students to the field of family and consumer sciences and the many career opportunities available in this broad field. The course includes theory and laboratory experiences in the following content areas: Nutrition and culinary arts; textiles and design; family, career, and community leadership development; resource management; human development and life-long learning; facility design, care, and management; and interpersonal relationships and life management skills.
Group 2	16051A001	Exploration of Restaurant, Food and Beverage Services	Exploration of Restaurant, Food, and Beverage Services courses provide students with an overview of the restaurant, food, and beverage service industry. Topics covered include industry terminology, the history of restaurant, food, and beverage services, introduction to marketing, and the various careers available in the industry.
Group 2	19259A001	Work and Family Relationships	Work and Family Relationship is a project-based course that emphasize building and maintaining health interpersonal relationship among families, communities, society, and workplace. These courses often emphasize (but are not limited to) topics such as balancing the responsibilities of a family and career, human sexuality and reproduction, parenthood and the function of the family unit, the family life cycle, life stages, and social interactions and interpersonal relationships. The course uses communication, leadership, and management methods to develop knowledge and behaviors necessary for individuals to become independent, contributing, and responsible participants in family, community, and career settings. analyzing personal standards, needs, aptitudes, and goals; roles and responsibilities of living independently and as a family member; demonstrating goal-setting and decision-making skills; identifying and utilizing community resources; and developing effective relationships to promote communication with others. The course provides students content to identify resources that will assist them in managing life situations.
Group 2	16054A001	Nutrition and Culinary Arts I	This course includes classroom and laboratory experiences needed to develop a knowledge and understanding of culinary principles and nutrition for people of all ages. Course content encompass ' : food service and preparation management using the decision-making process; meeting basic needs by applying nutrition concepts; meeting health, safety, and sanitation requirements; maximizing resources when planning/preparing/preserving/serving food; applying hospitality skills; analyzing nutritional needs in relation to change; and careers in nutrition and culinary arts, including entrepreneurship investigation.
Group 2	16053A001	Food Service	Food Service courses provide instruction regarding nutrition, principles of healthy eating, and the preparation of food. Among the topics covered are large-scale meal preparation, preserving nutrients throughout the food preparation process, use and care of commercial cooking equipment, food storage, advances in food technology, sanitation, management, and the careers available in the food service industry.
Group 2	16052A001	Culinary Occupations I	This course provides terminology, culinary math, and practical experiences needed for the development of culinary competencies and workplace skills. Safety and sanitation instruction and classroom application will

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			prepare students for an industry recognized sanitation exam. Classroom experiences will develop skills to work in the front of the house, back of the house, and workstations. Additional content may include event planning, customer service and relations, food service styles, baking and pastry arts, hors d'oeuvres, and breakfast cookery. Students will be provided opportunity training experiences on commercial equipment.
Group 3	16055A001	Culinary Occupations II	Culinary Occupations II places special emphasis on students to develop operational management skills - including design and organization of food service systems in a variety of settings, human relations, and personnel training and supervision. Additional topics include food cost accounting; taking inventory; advertising; monitoring consumer and industry trends; and individualized mastery of culinary techniques. Training experiences involve equipment and facilities simulating those found in business and industry
Group 3	16054A002	Nutrition and Culinary Arts II	Nutrition and Culinary Arts II provides principles of application into the hospitality industry, including nutrition, culinary, and entrepreneurial opportunities. Course content includes the following: selection, purchase, preparation, and conservation of food, dietary needs and trends, regional & international cuisine, safety and sanitation, and careers in food service industries. All these concepts can be interpreted through laboratory experiences.
Group 4	19254A001	Food Science	The scientific method is used to study foods as a combination of chemical, physical, and biological sciences. Laboratory skills in measuring, recording, and analyzing data are used to explore the interrelationship of food science to the other sciences; the scientific evaluation of food, matter, electrolyte solutions, energy, nutrition; food safety; and food chemistry. Experimental methods are used to analyze food mixtures, food microbiology, fermentation, sensory processes, the preservation of foods and complex food systems. Technology is studied as it relates to product development, consumer needs and experimental designs. Emphasis is placed on emerging careers in food science and biotechnology and the application of food science in food service, nutrition, dietetics, and product development.
Group 4	16056A001	Culinary Art Specialty	Culinary Art Specialty courses provide instruction in a particular type of cooking or culinary style. Examples of such specialty fields include baking, creating and decorating wedding cakes, Middle Eastern cuisine, and so on. These courses emphasize skills specific to the type of culinary art being studied.
Group 5	16998A001	Hospitality & Tourism Workplace Experience	Hospitality & Tourism Workplace Experience courses provide work experience in fields related to the Hospitality & Tourism cluster. Goals must be set cooperatively by the student, teacher, and employer (although students are not necessarily paid). These courses must include classroom instruction at least once per week, involving further study of the field, discussion of relevant topics that are responsive to the workplace experience and employability skill development. Workplace Experience courses must be taught by an approved WBL educator-coordinator. These courses should be aligned to a Career Development Experience that could include Student-led Enterprises; School-based Enterprises; Immersion Supervised Agricultural Experiences; Clinical Experiences in Health Science and Technology programs; Internships; and Apprenticeship programs including Youth Apprenticeships, Pre-apprenticeships, and Registered Apprenticeships.
Group 5	16098A001	Restaurant, Food and Beverage Services Workplace Experience	Restaurant, Food, and Beverage Services Workplace Experience courses provide work experience in fields related to restaurant, food, and beverage services. Goals must be set cooperatively by the student, teacher, and employer (although students are not necessarily paid). These courses must include classroom instruction at least once per week, involving further study of the field, discussion of relevant topics that are responsive to the workplace experience and employability skill development. Workplace Experience courses must be taught by an approved WBL educator-coordinator. These courses should be aligned to a Career

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			Development Experience that could include Student-led Enterprises; School-based Enterprises; Immersion Supervised Agricultural Experiences; Clinical Experiences in Health Science and Technology programs; Internships; and Apprenticeship programs including Youth Apprenticeships, Pre-apprenticeships, and Registered Apprenticeships.
Group 5	22151A003	Secondary Transitional Experience Program (CTE)	This course code should be used for students participating in a STEP program that are also participating in assigned Career and Technical Education (CTE) courses. If the STEP program is not connected to a CTE program, the code 22151A002 should be used instead. STEP is a program approved by ISBE and provided by the DHS Division of Rehabilitation Services (DHS/DRS) that helps schools provide mandated transition services. These courses provide a built-in linkage to DHS/DRS, an agency that can assist students with disabilities with their post-school employment and career development goals. The program provides work experiences that coincide with post-secondary employment goals that could include paid employment or internships. This allows students to gain school credit towards graduation, while gaining hands-on work experience, with as-needed support services. The program also promotes the provision of the following Pre-employment Transition Services (per WIOA - the Workforce Innovation and Improvement Act): a. Job Exploration Counseling, b. Workplace Readiness Training, c. Counseling on Post-Secondary Education, d. Instruction in Self-Advocacy, and e. Work-Based Learning Experiences. Participation in the Secondary Transition Experience Program may include classroom activities as well, involving further study of the Pre-Employment Transition Services topics. Thus, STEP can be offered in combination with miscellaneous vocational courses such as: 22151A000 Career Exploration, and 22152A000 - Employability Skills.