

FOOTHILL
HIGH
SCHOOL

CTE PATHWAY
COURSES

1

Culinary
Arts 1

2

Culinary
Arts 2

3

Culinary
Arts 3



CULINARY ARTS

HOSPITALITY, TOURISM, & RECREATION

Explore the world of the culinary arts and hospitality industry in this hands-on, three-course sequence developing and advancing your skills in planning, preparation, cooking, and presentation techniques. Train in an industrial grade kitchen to gain knowledge and skill in cutting, baking, plating, food science, and nutrition. Students can obtain the ServSafe Food Handlers certification, enter culinary competitions, and contribute to school events. Learn about the vast career opportunities in one of Orange County's largest employment sectors from a professional chef and cook up something exciting for your future!



Courses meet A-G college admission requirement of 'G' College Preparatory Elective



Careers in Culinary Arts & Hospitality: Chef, Nutritionist, Event Planner, Entrepreneur



Complete the pathway course sequence and earn CTE Honors at graduation



Contact your counselor to enroll or visit Tustin Unified's College and Career Readiness site for more information

Career Technical Education (CTE) is a program of study that involves an industry specific sequence of courses that integrate core academic knowledge with technical and occupational skill to provide students with a pathway to postsecondary education and in-demand careers. TUSD is proud to offer hands-on, career ready pathways that prepare students for high skill, high wage jobs of the future.