



Sherwood High School CULINARY

For students interested in:

- Cooking
- Baking
- Hospitality
- Food
- Entrepreneurship
- Event and party planning

Sequence of Courses

Introductory

- Intro to Baking and Pastry (9-12th grade, 0.5 credit)
- Food & Nutrition 1 (9-12th grade, 0.5 credit)

Intermediate

- Food & Nutrition 2 (9-12th grade, 0.5 credit)

Advanced

- Culinary Arts Industry Internship (9-12th grade, 0.5 credit)
- Advanced Food Techniques (9-12th grade, 0.5 credit)
- CTE Apprentice – Culinary Manager (9-12th grade, 0.5 credit)

Students will learn:

- To prepare and serve food safely
- To work in a fast-paced environment
- How to use fundamental management and culinary skills
- To communicate effectively
- To be accountable and responsible
- How to calculate food and operating costs
- Recipe development
- To properly operate a variety of industry equipment

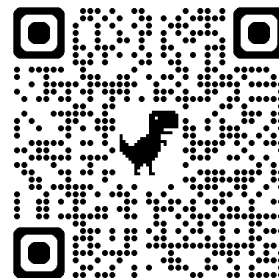
Career Options

Food Services Managers	\$61,838
Chefs and Head Cooks	\$67,246
Lodging Managers	\$66,641

2024 median annual salary for tri-county area high wage and high demand
-Oregon Employment Division

Current Industry Partners

- Sprinkles of Joy
- Hungry Hero
- Fat Milo's
- Symposium
- Dutch Bros
- Rose Marino's



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Industry
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