

St. Helens High School



CULINARY

For students interested in:

- Cooking
- Baking
- Management in hospitality & the food industry
- Entrepreneurship
- Event planning
- Food
- Culture

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

Sequence of Courses

Introductory

- Culinary Arts (9-12th grade, 0.5 credit)
- Teen Cuisine (9-12th grade, 0.5 credit)

Introductory

- International Cuisine (9-12th grade, 0.5 credit)
- Ethnography through Food and Music (9-12th grade, 0.5 credit)
- Wild Food (9-12th grade, 0.5 credit)

Advanced

- Chef School 1 (9-12th grade, 0.5 credit)
- Chef School 2 (9-12th grade, 0.5 credit)
- Chef School 3 (9-12th grade, 0.5 credit)

Career Options

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|------------------------|----------|
| Food Services Managers | \$61,838 |
|------------------------|----------|

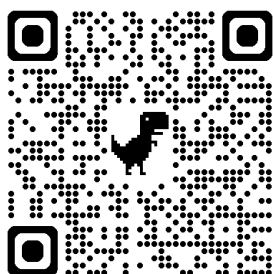
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| Chefs and Head Cooks | \$67,246 |
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| Lodging Managers | \$66,641 |
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2024 median annual salary for tri-county area high wage and high demand
-Oregon Employment Division

Current Industry Partners

- ProStart
- New Seasons
- FarmBarn Catering
- Waiters World
- Oregon Hospitality Foundation
- Sprinkles of Joy Bakery



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Industry
Sheet

