



# Tualatin High School CULINARY

## For students interested in:

- Cooking
- Baking
- Management & hospitality
- Entrepreneurship
- Event & party planning
- Food

## Students will learn:

- How to prepare and serve food safely
- To work in a fast-paced environment
- Fundamental management and culinary skills
- To communicate effectively
- To be accountable and responsible

## Sequence of Courses

### Introductory

- Culinary Arts 1 (9-12th grade, 0.5 credit)

### Intermediate

- Culinary Arts 2 (9-12th grade, 0.5 credit)

### Advanced

- Culinary Arts 3 (9-12th grade, 0.5 credit)
- Baking and Pastry (9-12th grade, 0.5 credit)
- Culinary Management (9-12th grade, 0.5 credit)

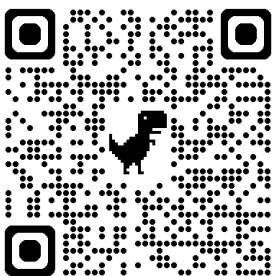
## Career Options

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

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



Click QR Code  
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Industry  
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