



Instructors:

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Offered at:



Leads into the following
College Majors:

- Culinary Arts
- Food Science
- Culinary Nutrition
- Baking and Pastry Arts
- Hospitality Administration and Management



AMPHITHEATER

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Culinary Arts



In this course, students:

- Use a variety of cooking methods, work alongside professional chefs skillfully preparing cuisine with artistic presentation.
- Study nutrition, food trends, menu planning, food industry management, safety, and sanitation procedures.
- Learn the safe use of knives, utensils, commercial kitchen equipment, stoves, grills, etc.
- Are involved in catering opportunities throughout the year.
- Compete in FCCLA.

Industry Certifications:

- Earn your ServSafe Manager Training and Certification

Possible Career Pathways:

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|---------------------|------------------|----------------------------|
| - Line Cook | - Baker | - Executive Chef |
| - Short Order Cook | - Caterer | - Food Scientist |
| - Food Prep Worker | - Food Inspector | - Hotel/Restaurant Manager |
| - Fast Food Manager | | - Registered Dietitian |

*Students enrolled in Culinary Arts can be dual enrolled in Pima Community College

"The Culinary Arts Program doesn't just teach you how to cook, it teaches you skills that will help you to be a great worker in any future field of work!"

~ Nicholas Perricone, Ironwood Ridge Graduate