

Student Organization

Culinary Arts programs are required to have an affiliated FCCLA (*Family, Career & Community Leaders of America*) chapter as an integral part of the instructional program.



FCCLA is unique among youth organizations because its programs are planned and run by members. It is the only Career and Technical Student Organization with the family as its central focus. Participation in national programs and chapter activities helps members become strong leaders in their families, careers, and communities.

Involvement in FCCLA offers members the opportunity to expand their leadership potential and develop skills for life planning, goal setting, problem solving, decision making, and interpersonal communication necessary in the home and workplace.

STATE OF ARKANSAS

Mike Beebe



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Culinary Arts

*Developing
Knowledge, Skills,
Attitudes & Behavior*

Office of Family and Consumer Sciences
Suellen Ward, Program Manager

Culinary Arts

The Culinary Arts Program of Study is categorized in the Hospitality and Tourism Career Cluster and is part of the Restaurant and Food and Beverage Services Pathway. Employees working in these careers perform a wide variety of tasks to maintain operations and promote guest services in eating and drinking establishments.

Sample occupations in this pathway include general managers, food and beverage managers, catering and banquet manager, maitre'd, executive



ospitality &
Tourism

chef, specialty chef, cook, server,, banquet employee, and room service

attendant. Completion of post-secondary training in culinary arts, restaurant and food service management, or a related field is increasingly important for advancement in the industry. The 8.7 million jobs in the restaurant industry make it one of the world's largest employers.

An advisory committee, which consists of community business and industry representatives and meets twice annually, is required for this program of study.

Foundation Course

The foundation course for the Culinary Arts Program of Study is Family and Consumer Sciences Investigation (Family CSI). This course is a one semester class which may be taught in either the seventh or eighth grade.

Core Courses

The core (required) courses for the Culinary Arts Program of Study are:

Introduction to Culinary Arts*	.5 units
Culinary Arts I**	1 unit
Culinary Arts II	1 unit

The successful completion of these courses will provide a student with a broad based knowledge of the culinary arts profession. Emphasis in these courses is placed on the development of competencies related to customer relations, menu planning, recipe use, weights and measures, conversions, budgeting, safety and sanitation, organizing for efficiency, as well as the study of kitchen staples, principals of cooking and baking a variety of foods and food products, candy making, presentation and garnishing, and employability skills. Upon completion of this course, students should have attained basic skills needed for entry level employment in the food service industry. Industry certifications that may be available in these programs include ServSafe and ProStart (if offered as an elective option).

**Prerequisite to Culinary Arts I*

***Prerequisite to Culinary Arts II*

Elective Courses

In order to complete a program of study, a student must complete three units in a defined sequence of courses. The elective courses which may be used to complete this program of study are:

Family and Consumer Sciences	1 unit
ProStart I*	1 unit
ProStart II*	1 unit
Leadership and Service Learning*	.5 units
Nutrition and Wellness*	.5 units
Food Science*	.5 units
Food and Nutrition	.5 units

**These courses require ACE approval prior to implementation. Contact the Office of Family and Consumer Sciences for additional information.*

Other Programs of Study

Other programs of study which are approved by the Office of Family and Consumer Sciences are:

- Family & Consumer Sciences Education
- Education & Training
- Food Production, Management & Services
- Lodging Management
- Child Care Guidance, Management & Services
- Cosmetology

For information about implementing any of these programs, please contact the Office of Family and Consumer Sciences at:

501-682-1115