



## For More Information

### Contact:

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**DCC**  
Danville Community College



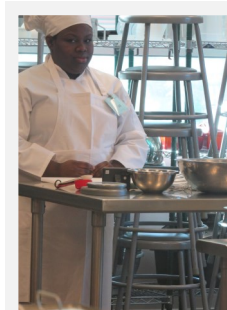
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Pittsylvania Career and Technical Center

**Culinary Arts**

**1 Year Program**

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# Culinary Arts—1 Year Program

9 <sup>th</sup> Grade
English 9
World History I or II
Earth Science
Algebra I or Geometry
PE9
Recommended Elective: Independent Living (8219)
Digital Applications 6611
Elective

## Industry Certifications

- ◆ NOCTI Pre-Cook Level 1
- ◆ ServSafe Managers Certification
- ◆ ProStart Level 1 & 2

## Post Secondary Options:

- ◆ Patrick Henry Community College
- ◆ Central Virginia Community College
- ◆ Culinary Institute of Virginia
- ◆ J Sargeant Reynolds Community College
- ◆ Northern Virginia Community College
- ◆ Tidewater Community College
- ◆ Johnson & Wales University
- ◆ Virginia Tech

10 <sup>th</sup> Grade
English 10
Biology
Geometry, Algebra II, or Algebra Functions & Data Analysis
PE10
Introduction to Busi- ness 6135
Elective
Recommended Elective: Nutrition and Wellness (8229)
Elective



\*\*Please note, in addition to Technical and Program requirements, students must complete the requirements for graduation at the base school.

11 <sup>th</sup> Grade
English 11
US History
Economics & Personal Finance
Algebra Functions & Data Analysis, Adv. Algebra/ Trigonometry, or Pre- Calculus

12 <sup>th</sup> Grade
English 12
US Government
Elective
Environmental Science, Astronomy, or Chemistry

## 11<sup>th</sup> or 12<sup>th</sup> Grade

Semester 1: Culinary Arts I (8275)

Semester 2: Culinary Arts II (8276)

\*\* Student would take 4 electives at their base school during the year they are not attending PCTC or enroll into a different 1 year program at PCTC.

## Course Description

**This is a 1 year program. Students prepare for managerial production and service skills used in government, commercial or independently owned institutional food establishments and related food industry occupations. The course includes planning, selection, storing, purchasing, preparing, serving food and food products; basic nutrition, sanitation and food safety; use and care of commercial equipment; serving techniques; and operation of institutional food establishments. Skills are expanded upon to prepare for occupations such as chef/cook, baker/pastry helper, pastry decorator, hospitality worker, dietetic aide, and entrepreneur.**

**This program is affiliated with SkillsUSA and actively participated in competitions.**