

PROGRAM COURSES

The courses in the **CULINARY ARTS** program include:

- Culinary Arts I
- Culinary Arts II
- Culinary Arts III
- Culinary Arts IV
- Work-Based Learning



CULINARY ARTS

Trezevant Career & Technology Center
3224 Rangeline Road
Memphis, TN 38127
901-416-3800



Memphis Shelby County Schools offers educational and employment opportunities without regard to race, color, religion, sex, creed, age, disability, national origin, or genetic information.

PROGRAM OF STUDY

The **CULINARY ARTS** program of study offered at Trezevant Career & Technology Center is a 4-year program that is part of the Hospitality and Tourism career cluster set by the TN Department of Education.

This program prepares students for careers in the food services industry from entry-level quick service positions to advanced-level careers in the food and beverage industry, such as catering, event planning, and chefs at high-end restaurants.

Program Eligibility:

- Possess a genuine desire to pursue a career in food services
- Eligible to enroll in the program of study as early as 9th grade
- Must be 16 years of age to test for licensure

INDUSTRY PARTNERS

- AutoZone Park
- Donelson's Catering

JOB OUTLOOK THROUGH 2024

CHEFS AND HEAD COOKS

2024 PROJECTED EMPLOYMENT: 1270

Median Salary: \$47,610

COOKS AND FOOD PREPARATION WORKERS

2024 PROJECTED EMPLOYMENT: 21,010

Median Salary: \$34,080

FOOD AND BEVERAGE SERVING WORKERS

2024 PROJECTED EMPLOYMENT: 6,720

Median Salary: \$23,510



STUDENT EXPERIENCES

CULINARY ARTS students will be offered the following educational experiences which will help to prepare them for the world of work in the 21st Century:

- Career Technical Student Organization (SkillsUSA)
- Job Shadowing
- Work-Based Learning
- Community Service

PROGRAM EXPECTATIONS

Trezevant CTC promotes professionalism in all program offerings.

Each student in the **CULINARY ARTS** program is expected to:

- Purchase the program uniform (worn on "Professional Attire Days" each week)
 - Chef Coat
 - Chef Pants
 - Chef Shoes
 - Chef Apron
- Join and participate in the Career Technical Student Organization (CTSO)
 - SkillsUSA
- Earn program preferred industry certifications
 - OSHA 10
 - First Aid/CPR/AED
 - ServSafe Food Manager
 - ASMA Food Safety & Science

PROGRAM FEES

(to cover items listed above)

\$185

*Certifications are paid for by MSCS

