

CULINARY

Barlow High School



COURSES OFFERED

INTRODUCTION

1. Intro to Culinary Arts
2. Culinary Arts 1
3. Hospitality & Tourism

INTERMEDIATE

1. Culinary Arts 2
2. Culinary Arts 3

ADVANCED

1. Culinary Arts 4
2. Culinary Assistant

(All courses are .5 credit unless otherwise noted.)

CAREER SNAPSHOT

- The Food Service Industry is the largest retail employment segment in the world.
- Local employers: 1. Provence Hotels 2. McMenamins 3. Legacy/ Providence Hospitals
- Culinary jobs are available not only in restaurants but also inside businesses, hospitals, schools, correctional facilities, private clubs, and military bases.

FOR STUDENTS INTERESTED IN:

- Cooking, Baking & Pastry
- Food Production & Industry
- Nutrition & Culinary Science

POST HIGH SCHOOL POSSIBILITIES:

School	Program	Degree	Time
PCC	Culinary Assistant	Certificate	< 1 year
NW Culinary Institute	Culinary Chef	Certificate	< 1 year
MHCC	Business Management: Hospitality	AA	2 years
OSU	Hospitality Management	BS	4 years



Career

Hotel Receptionist, Food Server
 Chef, Nutritionist
 Health Coach, Hotel Management
 Hotel General Manager
 Restaurant Manager, Dietician



Education

High School Degree
 Associates Degree or Bachelor's
 Associates Degree or Bachelor's
 Bachelor's or Masters Degree
 Bachelor's or Masters Degree



Pay

\$35-60k annually
 \$40-100k annually
 \$40-100k annually
 \$75-200k annually
 \$75-200k annually



All Pathways to Success courses teach valuable career skills and fulfill graduation requirements in the area of Career & Technical Education (CTE).
 Please see your counselor to learn more!

