

San Marcos High School CTE



Culinary Arts



Introduction to Culinary Arts

Culinary Arts

Advanced Culinary Arts

Practicum in Culinary Arts OR Food Science

Students work in one of two Culinary Kitchen labs, where they train in industry standard environments to learn the skills and operation techniques for a career in the Culinary industry. Partnerships with local businesses allow students to work in real kitchen and food service spaces, plus students plan and create many different on-campus events for actual clients.



College Majors

Culinary Science

Organizational Leadership

Foodservice Systems

Hotel Administration



Careers

Chef/Head Cook
(avg. yearly \$44,761)

Event Planner
(avg. yearly \$61,339)

Restaurant General Mgr.
(avg. yearly \$83,220)



Industry-Based Certification

Food Protection Manager Certification



Scan the QR code for even more information, including videos, links, 360 degree camera views, and much more.

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