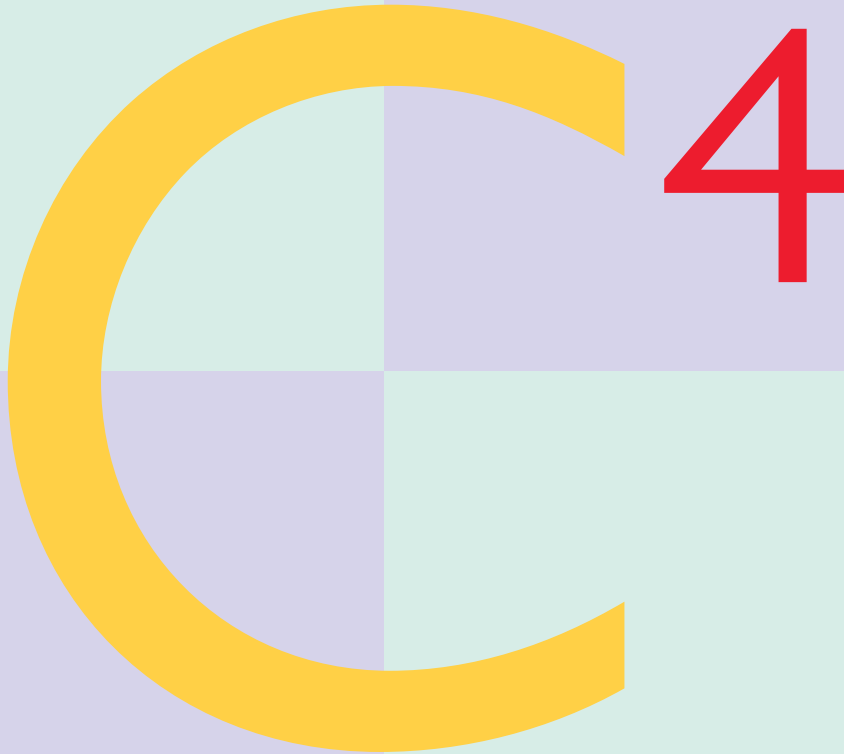


C⁴ Yourself



Culinary Arts & Hospitality

Is This You?

- Do you like to cook?
- Do you want to learn World Cuisine?
- Do you want to try new foods?
- Do you want to be creative?
- Do you want to learn to entertain your friends and family?

Take This Class and You Will...

- Learn culinary skills.
- Learn knife skills.
- Learn how to measure ingredients and follow a recipe.
- Be challenged to prepare new recipes.
- Be part of a restaurant.
- Learn industry based safety practices and procedures.
- Work individually and as part of a team.
- Explore career opportunities and post-secondary studies.

Student Leadership/Community Opportunities

- FCCLA Competition
- Skills USA: Competition
- ProStart Competition
- Student Ambassador
- Student Advisory Committee
- Special Projects

C⁴ Cluster: Human Services

State College and Career Pathway: Culinary Arts

Opportunity for Dual Credit and/or Certification

- Ivy Tech Dual Credits available
- ProStart Certification

Prepare For a Career in...

- Restaurant Management
- Executive Chef
- Sous Chef
- Executive Pastry Chef
- Pastry Chef
- Hospitality Specialist/Consultant

Post-Secondary Education

- Johnson and Wales University
- Sullivan University
- Vincennes University
- Ivy Tech
- Art Institute

Employment Opportunities

- Cummins Inc.
- Smith's Row
- Beef & Boards Dinner Theatre
- Catering

Do you want to take a class in this pathway? Then check out the following C⁴ classes.

Grade 9-12

- T57210: Introduction to Culinary Arts and Hospitality Management

Grade 10-12

- T57212/T57213: Culinary & Hospitality Management

Grade 11-12

- T577222/T57223: Advanced Culinary Arts

Grade 12

- T57233: Advanced Hospitality Management

C⁴ Directory

Gene Hack, C⁴ Director (812) 376-4240

Teresa Weichman, C⁴ Counselor (812) 376-4433

Becki Combs, C⁴ Team Leader @ Columbus North (812) 376-3818

Tim Mc Nealy, C⁴ Team Leader @ Columbus (812) 376-4227

Check out our website-www.bcsc.k12.in.us/c4