Culinary Arts
Industry Certification Standards

I. Program Eligibility Criteria
   a. Program has been in existence for a minimum of 2 years.
   b. Program is designed to include both hands-on and theoretical culinary instruction.

II. Goals
   a. Objective of the program is the development of student’s competence to practice effectively in an entry level position as a cook, pastry cook, or food service management.
   b. Recruitment
   c. Systematic pre-admission testing, interviews, counseling services, career guidance and follow-up procedures are being utilized.
   d. Scholarship information is available to students.
   e. The program is promoted both in the school, and in the community.
   f. Recruitment and matriculation practices are non-discriminatory.

III. Organization & Administration
   a. There are clearly defined administrative channels for the program, which allows it to operate effectively.
   b. There is an advisory committee in place consisting of educators, parents, business/industry representatives, and post secondary partners.
   c. Collaboration between secondary and post-secondary partners.

IV. Faculty & Staff
   a. Instructor meets current teaching certificate/requirements for the Culinary pathway.
   b. Instructor attends professional development activities related specifically to the Culinary pathway.
   c. Resource personnel from various disciplines, community agencies, or other organizations are used as guest speakers, consultants, culinary demonstrators, etc.

V. Curriculum
   a. The program is using the state approved GPS.
   b. The instructor uses various methods of instruction.
   c. Instructor’s daily schedule allows adequate planning time.
   d. There is evidence to indicate provisions for individual differences.
   e. Evidence to indicate academic integration.
   f. Students are given opportunities for personal development, i.e. portfolios, CTSO
g. Students are trained in the proper use of laboratory equipment.
h. There is documentation of students in the internship program.

VI. Facilities
   a. Culinary Lab is equipped per DOE requirements.
   b. Consumable supplies money is spent on instructional materials.
   c. Classroom and lab meet minimum square footage required.
   d. The lab reflects safe and sanitary conditions.

VII. Program Assessment
   a. The program is involved in an ongoing process of assessing its effectiveness.
   b. There is an ongoing system for assessing faculty performance.
   c. Plans developed, based on the assessment of data, are implemented for programmatic change.

VIII. Career, Technical & Student Organization - FCCLA
   a. Students are affiliated at the state and national level.
   b. There is evidence of co-curricular instruction.
   c. Students participate in state competitive events.