



Culinary Arts

The Culinary Arts Academy is a skill/attitude-based program design to assist graduating students with knowledge, skills, and hands on experience to help prepare them to work in the fast-paced and rapidly changing field of culinary arts. The combination of skills gained through this training is highly transferable to technical jobs in many sectors of the economy.

Career Options

- Baking and Pastry Arts/Baker/Pastry Chef
- Bartending/Bartender
- Cooking and Related Culinary Arts, General
- Culinary Arts and Related Services, Other
- Culinary Arts/Chef Training
- Culinary Science/Culinology
- Food Preparation/Professional Cooking
- Food Service, Waiter/Waitress, & Dining Room Management/Manager
- Institutional Food Workers
- Meat Cutting/Meat Cutter
- Restaurant, Culinary, and Catering Management/Manager
- Wine Steward/Sommelier

Real World Experience

- Job-shadow, internship, or Exploring program
- Work Seminar / Employment Skills

Choose at Least Three of the Following Foundational Required Courses

- Foods for today
- Ethics foods
- Healthy Food, Nutrition & Wellness
- Nutrition for Athletic Performance

Recommended Courses

- Unified Cooking
- Introduction to Public Speaking
- Word Processing/Keyboarding I
- Personal Finance
- Global Perspectives
- Accounting
- Chemistry
- Health
- Psychology

Visit our website for more information at BemidjiCareerAcademies.com

All students are REQUIRED to complete 40 hours of these in order to graduate with an ACADEMY AWARD.

JOB-SHADOWING • INTERNSHIP • WORK-BASED LEARNING