

Culinary Pathway

11th & 12th Graders



Possible Careers

Culinary graduates may work in a variety of food service and hospitality industries including:

- Hotels
- Restaurants
- Convention Centers
- Hospitals
- Corporate Dining Facilities

Field Trips

Sysco, HyVee, The Nebraska Club, Bryan Hospital, Sage Bistro

Guest Speakers

- Chef Justin Stout, Eat, Fit, Go
- Chef Brandon Harpster, SCC
- Chef Montana Childress, Nebraska Club Executive Chef
- Ryley Schuerman, TCA graduate
- Moses Sorilla, TCA graduate
- Chef Mario Ochoa, HyVee



Overview

Students will gain experience in planning, selecting, purchasing, preparing and serving quality food products, as well as basic nutrition, and safety and sanitation procedures. Focus on hands-on experience in all facets of culinary preparation and presentation is emphasized throughout the curriculum.

Student Experience & Projects

Students will participate in ProStart/SkillsUSA competitions, celebrate cultural events with cuisines, cooking with kids camps, community service events, buy local-buy fresh, service learning projects, job shadows, LPS lunch program review, mystery basket competency test, sell products in Academy Enterprise Store, and explore sustainable food practices.

19.5 Dual Credits: Earn up to 20.0 Southeast Community College credits.



the **career** academy

Visit us or apply at: thecareer.academy

Culinary Pathway

Awards

ICA Invitational - ProStart Regional:

- 1st Place Culinary Team
- Best Entree of Show

State ProStart Semi-Finals: Best Menu

ProStart National Qualifier: 1st and 2nd Place State

ProStart Nationals: Top 25

National SkillsUSA:

- National Champion Commercial Baking: Hannah Christiansen

"How awesome the hands-on experience is! My favorite thing about TCA is Chef Maybell!"
- Moses, LSE

"TCA gives you two years of schooling as a great head start!"
- Johna, LSW



Lincoln Public Schools

Recommended Classes to Take

Recommended pre-TCA courses to take at your home high school

Highly Recommended: Culinary Foundations

Encouraged: Foods, Nutrition & Wellness and Food Prep & Presentation

Dual Credits Available

19.5

All semesters may include culinary competitions/events

YEAR 1 CLASSES *Junior (or Senior if pathway is not full)*

First Semester	Second Semester
FSDT 1600 (1.0) Intro to Culinary/ Hospitality 1	FSDT 1030 (2.0) Guest & Beverage Svc.
FSDT 1602 (1.5) Food Safety & Sanit.	FSDT 1601 (1.0) Intro to Culinary/ Hospitality 2
FSDT 1604 (2.0) Culinary Fundamentals I	FSDT 1610 (2.0) Culinary Fund. II

YEAR 2 CLASSES *Returning TCA Senior*

First Semester	Second Semester
FSDT 1118 (3.0) Food Purchasing	FSDT 1350 (3.0) Basic Nutrition
FSDT 1618 (1.5) Advanced Culinary Fundamentals I w/Lab	FSDT 1619 (1.5) Advanced Culinary Fundamentals II w/Lab
FSDT 1620 (1.0) Baking & Pastry I	FSDT 1621 (1.0) Baking & Pastry II

Additional high school courses taken at TCA to meet graduation requirements

(Students earn 30 LPS credits per year toward the 245 LPS credits required for graduation).

First Semester	Second Semester
11th LPS Gov't & Politics (5 LPS credits)	11th LPS Economics (5 LPS credits)
12th LPS English (5 LPS credits)	12th LPS English (5 LPS credits)

First Semester	Second Semester
Senior English Seminar English (10 LPS credits)	
Course completed over two semesters earning 5 credits each semester	



Related Associate of Applied Science Degree Offered at SCC

AAS Degrees: Culinary/Hospitality | **Diploma:** Culinary/Hospitality | **Certificates:** Dietary Manager

Information subject to change.

8800 O Street | Lincoln, NE 68520 | 402.325.4700 | thecareer.academy

