

## High School

### Technical Studies

10-316-101	Intro to Food Production	3 credits
10-316-119	Nutrition for Culinary Arts	1 credit
10-316-118	Sanitation–Food Service Operation	1 credit

### General Studies

10-801-195	Written Communication	3 credits
10-801-196	Oral/Interpersonal Comm	3 credits
10-809-196	Intro to Sociology	3 credits
10-809-198	Intro to Psychology	3 credits
10-809-195	Economics	3 credits



## Fox Valley Technical College

**Additional coursework needed to complete  
Culinary Arts or Hotel and Restaurant  
Management (AAS):**

Technical Studies	38-39 credits
General/Elective Studies	6 credits



## Career Options

**Graduates of the Culinary Arts AAS programs may locate employment in a wide cross-section of businesses serving the culinary, hospitality and tourism industries, as well as in self-employment. Typical positions include:**

Executive Chef	Convention Sales Agent
Catering Manager	Hotel Manager
Pastry Chef	Meeting Planner/Tour Coordinator