



Honoka'a High & Intermediate School Academy of Industry - Culinary

SUBJECT	9 th Grade	10 th Grade	11 th Grade	12 th Grade
LANGUAGE ARTS	English I	English II	English III*	English IV*
MATH	Algebra I	Geometry	Algebra II*	Trig/Pre-Calc*
SCIENCE	Chemistry	Physics	Biology	Integrated Science*
SOCIAL STUDIES	Modern History of Hawaii/ Participation in Democracy	World History	US History	Economics/Geography*
CTE COURSES	Foundations of Culinary (Culinary I)	Culinary Arts: Food Preparation (Culinary I - Year 2)	Advanced Culinary Arts: Pastry and Savory (Culinary II)	Kitchen and Restaurant Operations/Capstone
PE/HEALTH 9 ELECTIVES 10-12	Health/PE Fitness	Elective	Elective	Elective
ELECTIVES (1 PER YEAR)	Physics, Environmental Science, Early College Courses, Music, Art, Drama, Fashion Design, World Languages, Business, Yearbook, PE Courses, CTE Courses, College Prep Skills			

* Denotes course substitutions available. See course handbook for full course offerings.

Career and Technical Student Organization

FCCLA (Family, Career and Community Leaders of America)

College and Career Continuum of Experiences

College Research, College Counseling, Service/Community Learning, Pathway Speakers, College Visits, Personal Statement, ACT, College Fair, College Application/FAFSA/Scholarship Nights and Completion, Senior Capstone, Digital Portfolio, Career Research, Career Fair, Employability Assessment, Professional Certification, Career Field Trip, Mock Interviews, Financial Reality Fair

Available Industry Certification

ServeSafe Food Handler (9th grade) • ServeSafe Manager (11-12th grade)

Available Early College Courses

ENG 100 • Biology 101 • HWST 100 • HWST 101 • HWST 104 • HWST 105 • PSY 100 • SOC 100 • ASTRO 110 • Math 100 • SPCO 151

Post-Secondary Opportunities

Hawaii CC Culinary Arts: Associate in Applied Science (AAS), Certificate of Achievement (CA), Certificate of Competence (CO) **Kauai CC Culinary Arts:** Associate of Applied Science (AAS), Certificate of Achievement (CA), Certificate of Completion (CC), Certificate of Competence (CO), Certificate of Advanced Culinary Arts **Leeward CC Culinary Arts:** Associate in Science Culinary Arts, Certificate of Achievement - Culinary Arts, Certificate of Competence – Baking, Certificate of Competence - Dining Room Supervision, Certificate of Competence - Prep Cook **Maui College Culinary Arts:** Associate in Applied Science (AAS), Certificate of Achievement (CA), Certificate of Competence (CO), Certificate of Completion (CC) **Kapiolani CC Culinary Arts:** Associate in Science Culinary Arts - Culinary Arts, Associate in Science Culinary Arts - Pastry Arts, Associate in Science Culinary Arts - Institutional Food Service Management, Certificate of Achievement - Culinary Arts, Certificate of Competence - Culinary Arts, Advanced Professional Certificate - Culinary Arts, Certificate of Competence - Culinary Competition, Certificate of Competence - Dining Room Services, Certificate of Competence - Pastry Arts, Culinary Apprenticeship Program **University of Hawaii West Oahu Culinary Management** Bachelor of Applied Sciences – Culinary Management

High-Wage, High-Skill, In-Demand Careers

Banquet Chef; Certified Executive Chef (CEC); Chef; Chef, Instructor; Cook; Corporate Executive Chef; Executive Chef (Ex Chef); Executive Sous Chef; Head Cook; Line Cook, Cafeteria Manager, Dietary Supervisor, Food and Nutrition Services Supervisor, Food Production Supervisor, Food Service Director, Food Service Manager, Food Service Supervisor, Kitchen Manager, Kitchen Supervisor, Restaurant Manager

