

# LINCOLN HIGH SCHOOL

## CULINARY ARTS CTE

The following are the required Culinary Arts courses that must be successfully completed during the four years at LHS in order to complete the Culinary Arts CTE:

**Year 1:** Food & Nutrition 1  
(½ year)

Food & Nutrition 2  
(½ year)

**Year 2:** Culinary Practices  
(1 year)

**Year 3 and/or 4:**

Baking & Pastry Arts  
(½ year)

ServSafe Management  
(½ year)

**\*Culinary Arts CTE students will train with the ProStart Curriculum and will have the opportunity to earn ProStart National Certification**

Students must also complete 80 hours of work-based learning (ie. internship, industry project, service learning, school-based enterprise).

Graduating seniors who complete the Culinary Arts CTE requirements will be recognized at Senior Awards Night where they will receive a certificate and their Culinary Arts graduation cord.



### Program Description

The Lincoln High School Culinary Arts CTE program delivers a rigorous and engaging curriculum to our students with hands-on, work-based learning in a state-of-the-art kitchen. We are consistently adding equipment to our 1,500+ square foot classroom to align with the latest technology and industry trends and standards. Our program will utilize the ProStart Curriculum and students will have the opportunity to strive to achieve a ProStart National Certificate of Achievement. Students will also have the potential to earn certificates in ServSafe Food Handler, ServSafe Allergen, and ServSafe Management.

### The Lion Cafe

A highlight of our LHS Culinary Arts CTE is the Lion Cafe. The Lion Cafe offers student prepared baked goods, salads, soups, sandwiches, and beverages to students, faculty, and staff on a daily basis. The production from our classroom labs is delivered to the cafe, where students have first-hand experience working in the cafe and delivering high quality customer service.