

*Planning a successful career can begin in high school!*

### The Center of Applied Technology South

High school students can attend the Center of Applied Technology South (CAT South) as part of their regular daily schedule. In each program, students can earn credits required for graduation.

Completion of any of the 15 programs at the Center provides students with a combination of technical and academic expertise that can be utilized in a variety of ways. All programs offer the background and experience needed for immediate employment. Many programs articulate with colleges and universities, so students can earn college credits while in high school.

The programs at CAT South offer the foundation for employment, knowledge about related careers and continuing education, and work study positions. Studies combine both academics and applied technology.

### The Career Exploration Program

The Career Exploration program allows students to explore four programs in one semester and earn 0.5 credit, or eight programs in two semesters and earn a full credit. Career Explorations can be taken during period 1B, or as an after school course from 2:50 – 4:00 p.m. Career Explorations is our only after school course offering.

Semesters	Programs	Credits
One	4	1/2 Credit
Two	8	1 Credit

Students can experience the environment, equipment, materials, skills, and safety rules of their chosen technical areas. The information students gain can be of significant value in career planning and expanding their interests and abilities.



More information is available  
at [www.catsouth.org](http://www.catsouth.org)

Phone: 410-956-5900

Fax: 410-956-5905

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Edgewater, MD 21037



ANNE ARUNDEL  
COUNTY PUBLIC SCHOOLS

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For more information, contact:  
Anne Arundel County Public Schools Division of Human Resources  
2644 Riva Road, Annapolis, MD 21401  
410-222-5286 TDD 410-222-5000

[www.aacps.org](http://www.aacps.org)  
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Anne Arundel County Public Schools

## What is it?

The **Honors Culinary Arts** program provides the skills and practical experiences needed for a career in the culinary arts field. Classroom instruction augments the primarily hands-on techniques demonstrated in a commercial kitchen setting. It includes planning menus, purchasing, preparing, and storing a variety of foods, sanitation, safety, business, and management.

This is a two year career completer program. Tenth grade students take **Culinary Arts Level 1** for one semester and eleventh grade students take **Culinary Arts Level 2** for two semesters. Students are introduced to many preparation techniques including broiling, baking, steaming, grilling, sautéing, and frying for traditional and international cuisines.

The Café at Maryland Hall is a collaborative venture between Anne Arundel County Public Schools and Maryland Hall for the Creative Arts. The Culinary Arts students of the Center of Applied Technology South prepare the food items and manage the Café. While enjoying a treat or coffee, patrons can also explore exhibits from Maryland Hall and AACPS artists.

## About the program...

### You will:

Gain experience in many aspects of the culinary arts field, including:

- How to plan menus and purchase food
- Appropriate food storage
- Nutrition
- Varied food preparation techniques
- Traditional and ethnic cuisine
- Sanitation techniques
- Safety skills
- Business and management
- Preparation for the *State of Maryland Department of Health, Culinary Sanitation Certification, ServSafe, National Restaurant Association*

### Program Requirements

- Students must be entering 10th or 11th grade.
- Students must maintain a 2.0 GPA in all classes.
- Students must maintain a C or better to continue to level 2.



### Credit Requirements

Credits required for completer — 4		
<b>Level I</b>	1.0 Credits	One semester
<b>Level II</b>	2.0 Credits	Two semesters
<b>Technical Math</b>	1.0 Credit	Two semesters

  

Optional		
<b>Work Based Learning</b>	2.0 Credits	One semester
	4.0 Credits	Two semesters

### College Credit

AACC Articulated Credit Available

HRM 119-121 4 credits

Articulated credits available by review at Johnson & Wales, Culinary Institute of America and various other colleges

### Career Opportunities

- Executive chef
- Sous chef
- General manager
- Line cook
- Pastry chef
- Party planner
- Food stylist
- Food writer
- Hotel food & beverage director
- Restaurant owner
- Caterer
- Food critic
- Server / Host