

CULINARY ARTS ACADEMY WORK BASED LEARNING EXPERIENCES

The Culinary Arts Academy at East is a 4 year – 5 credit CTE program for students interested in any fields within the Restaurant Food/Beverage Service pathway. Throughout their four years in the Culinary program, scholars may have access to these Work Based Learning (WBL) experiences:

Grade	IT	Involvement	Dates	Hours	WBL
9	Business Varies	Focus: Culinary as a Career: Students observe and explore different Restaurant & Food/Beverage companies through on-site visits. During their visits, students keep a journal reflecting on their experiences. Their main goal is to observe the various careers available in the industry.	February March April May 4 visits in total	8.0	Work Experience & Career Exploration
10	Varies	Focus: Career Exploration Internships: The Career Exploration Internship Program is a school-business partnership initiative that provides high school students, age 14 and above, the opportunity to obtain non-paid, on-site, career exploration experiences. The focus of the program is meaningful, hands-on, career exploration rather than skill development. Students may earn ¼ to 1 unit of elective or CTE sequence credit.	10-12 week Exploration Experiences + a Project	30-40	CEIP Work Experience & Career Exploration
10-12	At East	Metals Café/Demonstration Kitchens Practicums/Service Learning Over the three years, all CA scholars can take part in: catering events, special cooking demonstrations/showcases, Cooking/Serving/Managing open hours in our on-site Metals Café	Fall Winter Spring	60-180	WBL Work Experience Service Learning
12	Various	Focus: Co-Op/Internships: Students work with a specific IT professional in <i>paid</i> internship. They will perform a variety of culinary skills based on the company that they are working	½ or Full Year	150	Internship (CO-OP) Paid Work Experience
			TOTAL WBL HOURS	54 ** up to 200	**Must have 54 for CTE Endorsement