

**Red Rocks Community College
Secondary to Postsecondary Pathway for
Chef-Head Cook
Culinary Arts**


Suggested High School Courses

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|------------------|--------------------------------|--|---|
| 9 th | Core Academic Courses*: | English I, Algebra I, Earth or Environmental Science, State History/Civics | Suggested Electives: Physical Education Computer Applications |
| | Career Path Courses: | Nutrition and Wellness and/or Teen Choices | |
| 10 th | Core Academic Courses*: | English II, Geometry, Biology, US History, Foreign Language I | Suggested Electives: Physical Education Information Technology |
| | Career Path Courses: | Relationships and/or Life Management and/or Business Foundations | |
| 11 th | Core Academic Courses*: | English III, Algebra II/ or other, Chemistry | Suggested Electives: Speech Accounting |
| | Career Path Courses: | ProStart I or Catering I or Culinary Arts/Food Production | |
| 12 th | Core Academic Courses*: | English IV, Trigonometry or other Math, Physics or other lab based science | Suggested Electives: Entrepreneurship Psychology Marketing |
| | Career Path Courses: | ProStart II or Catering II or Culinary Arts/Food Production or World of Work | |

Secondary to Postsecondary Linkages & Contacts

Postsecondary Credit Options: Warren Tech Culinary Arts

Red Rocks Community College Department of High School Relations: For more information on postsecondary course options for high school students and for admission to RRCC, please contact, Ernie Navarette at 303-914-6320 or ernie.navarette@rrcc.edu.

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|--|---|--|
|  | <p>Pathway: Restaurants & Food/Beverage Services</p> | <p><i>Plan of Study: Chef-Head Cook/Culinary Arts</i></p> |
| <p>Career Goal (O*Net Code): (Click the code to access education, skills, and employment outlook information)</p> <p>35-1011.00 Chefs and Head Cooks 35-2014.00 Cook-Restaurant 51-3011.00 Baker, Bread, and Pastry</p> <p>* - High Demand Career</p> | | <p>Relevant Occupational Experience (Your Life Experiences may be worth College Credit!):</p> <p>CCCS Credit for Prior Learning Guide Certain high level baking and cooking experience may qualify for credit for prior learning.</p> <p>Colorado Labor Market Information</p> |

Possible Pathways to your Career!

| | Programs Available | Program Length (*Based on meeting Program Entrance Requirements) | Estimated Tuition | Career Options | Salary Range |
|-----------------------|----------------------|---|-------------------|--|--------------|
| Certificate Option(s) | Culinary Arts | 3 years 57 credits | \$3,600 | Head Cook, First line supervisor, baker, pastry chef, culinary arts teacher, cook at an institution or cafeteria, fast food cook, servers, sous chef, private/personal chef | \$ - \$\$ |
| Associate Degree(s) | Culinary Arts | 3 years 60 credits | \$5,200 | Head Cook, First line supervisor, baker, pastry chef, culinary arts teacher, cook at an institution or cafeteria, fast food cook, servers, sous chef, private/personal chef, research chef, dietary chef, Manager of kitchen, restaurant owner, executive chef | \$ - \$\$\$ |

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| Articulation Opportunities to Advanced Degrees: | | | | | |
|---|--|---|--|---|-----------------|
| Advanced Degree(s) | Bachelor's Degree: Restaurant and Resort Management http://www.collegeincolorado.org | 4 years 120+ credits or 8 or more semesters | See institution websites for Colorado State, Metro State http://www.collegeincolorado.org | Head Cook, First line supervisor, baker, pastry chef, culinary arts teacher, cook at an institution or cafeteria, fast food cook, servers, sous chef, private/personal chef, research chef, dietary chef, Manager of kitchen, restaurant owner, food scientist and technologist. executive chef | \$ - \$\$\$ |
| | Graduate Degree: Master's of Business Administration | | More Options: http://www.collegeincolorado.org | | \$- \$\$\$\$ |
| | College Tuition Comparison Guide | | | | |

* \$ = \$15-25,000; \$\$ = \$25-55,000; \$\$\$ = \$55-90,000; \$\$\$\$ = Above \$90,000

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Extended Learning Experiences

Support Structures:

Childcare facilities, Counseling Services, Tutoring Services, Academic Advising and Career Counseling

Financial Aid:

Federal Student Loans, Pell Grant, RRCC Foundation Grant

Professional Affiliations

*Rocky Mountain Chefs of Colorado
American Culinary Federation*

Practical Learning Experiences:

Three year apprenticeship

Red Rocks Community College is accredited by the Higher Learning Commission and a member of the North Central Association of Colleges and Schools.

Red Rocks Community College does not discriminate on the basis of race, color, national origin, sex, disability or age in its programs or activities. Please direct inquiries to: Bill Dial,
Director of HR, Red Rocks Community College, 13300 W. 6th Ave., Lakewood, CO 80228

*** This document is a guide only. It does not act as a legally binding contract.