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Culinary Arts

Intro to Culinary Arts/ Advanced Culinary Arts

College Culinary Arts - Prostart 1 (DC)

College Culinary Arts - Prostart 2 (DC)

High School District 214 Graduation Requirements

English

English | English | English | English
Course Descriptions Section - [Page 223](#)

4.0 credit units

Mathematics

Mathematics | Mathematics | Mathematics | Mathematics (Recommended)
Including one unit of Algebra I and one unit of Geometry.
Course Descriptions Section - [Page 251](#)

3.0 credit units

Social Science

Social Science | Social Science | Social Science (Recommended)
Must include one year of U.S. History or combination of U.S. History and American Government and one semester civics.
Course Descriptions Section - [Page 269](#)

2.0 credit units

Science

Science | Science | Science (Recommended)
Course Descriptions Section - [Page 261](#)

2.0 credit units

Career & Technical Education

Career and Technical Education
Course Descriptions Section - [Page 275](#)

1.0 credit unit

Fine Arts

Fine Arts
Course Descriptions Section - [Page 239](#)

0.5 credit unit

Consumer Education

Consumer Education
Students meet the consumer education graduation requirement by passing one of the following courses or combination of courses: Personal Finance (06210) - [Page 288](#), Economics (07830) - [Page 273](#), Consumer Education (59940) - [Page 274](#).

0.25 credit unit

Physical Education

Physical Education | Health | Physical Education | Physical Education
A minimum of 3-5 days of daily physical education is a required course for all students in each of four years of high school. The State also requires that students during high school take a minimum of 18 weeks (one semester) of health education.*
Course Descriptions Section - [Page 309](#)
Refer to [page 327](#) in Academic Policies and Procedures section regarding substitutions for physical education.



Post Secondary

Career Related Electives

- College Entrepreneurship (DC)
- Food Science
- Small Business Management

Career Related Activities for the Culinary Arts pathway

- Athletics
- Distributive Education Clubs of America (DECA)
- District Career Days
- District Career Nights
- District Career Treks
- Family, Career and Community Leaders of America (FCCLA)
- Speech Team
- World Language Club

Four-Year University Admission Requirements

- English (4 years)
- Mathematics (4 years)
- Social Science (3-4 years)
- Science (2-3 years)
- World Language (2-3 years)
- Fine Arts (1-2 years)

See your counselor regarding admission requirements for highly selective institutions.

Honors, Advance Placement and Dual Credit courses are offered throughout the curriculum. Please consult with your high school counselor for the latest information regarding course offerings, scheduling and registration for all career pathways and courses.

**This represents the number of units of credit required at full implementation for the graduating class of 2012 and beyond (12 units, assuming a unit is equivalent to a year-long course). Additionally, physical education, while not a state graduation requirement is a required course for all students a minimum of 3-5 days a week in each of four years of high school (See ILCS 110,5/27-6 and 23 Ill. Adm. Code Section 1.425).*

ProStart



ProStart is a two-year, national college-level program designed by the National Restaurant Association to educate high school students in the culinary field while providing them with an opportunity to earn up to 12 hours of early college credit.

The program, offered at Buffalo Grove, Elk Grove and Rolling Meadows high schools, prepares participating students from all District schools to work in the food industry.

Students learn to plan menus, order food, prep and cook meals, manage restaurants and handle events—often taking on real-world assignments. For example, students involved with The Bison Grill, a student-run restaurant in Buffalo Grove High School, handle an average of 20 catering jobs a year for community outreach events, school meetings and professional luncheons for state and local officials.

Students in the program also visit restaurants and catering services and participate in internships. Upon completion of various courses within the program, students are tested for certifications, which help them when applying for postsecondary opportunities and culinary jobs.