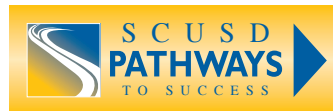


# GREEN ACADEMY: URBAN AG, FOOD, AND THE ENVIRONMENT



## Rosemont High School

<http://rosemont.scusd.edu>

RHS Culinary Arts on Twitter: <https://twitter.com/RHSCulinary>

916-228-5844

RHS Culinary Arts on Instagram: [instagram.com/rhsculinary](https://www.instagram.com/rhsculinary)



### Mission

The Green Academy at Rosemont High prepares students for college and career through the study of Biology, Environmental Science, and Culinary Arts. Students learn about food production, cooking, natural resources, and the environment.

### Description

Learn to cook in a professional kitchen and work in the school gardens on campus while taking classes required for graduation and college admissions. Students can earn 3 units of college credit through American River College when completing all of the work in Advanced Culinary. Graduates of the Green Academy continue on to college and obtain jobs in local industry. Our classes include:

**9<sup>th</sup> Grade “Yourself, Our Campus, Our Community” – Biology:** Cooking requires the cultivation of living things and transforming them into food. Microbiology can transform certain foods into something delicious to consume or into something dangerous. The more farmers and chefs know about biology and microbiology, the better prepared they are to produce safe and delicious food.

**10<sup>th</sup> Grade “Individual Choice and Global Impacts” – Environmental Science:** Learn about our relationship to different ecosystems as individuals, farmers, and chefs. Discover how our choices influence our own health and the health of the environment.

**11<sup>th</sup> Grade “The Individual, the Environment, and American Society” – Culinary Arts:** Learn cooking skills in a professional kitchen including baking, pasta making and cooking techniques such as sauté, grilling, and roasting. Receive ServSafe food handler training, develop knife skills and become proficient at culinary math.

**12<sup>th</sup> Grade “Careers, Ethics, Sustainability, and Responsibility” – Advanced Culinary:** Cooking projects, public events, guest speakers, and caterings help students explore career options in Culinary Arts, Agriculture, and sustainable food systems. Completing the coursework for ARC’s “HM100 – Calculations in Foodservice Occupations earns college credit, as well as professional and academic skills.

**Every year** Green Academy Culinary students participate in public events such as The Green Restaurant Alliance Sacramento Compost Festival, “A Day on the Farm” at Soil Born Farms, and The Farm To Fork Festival on the Capitol Mall. Our students go on to college - including the Culinary Arts program at American River College. Graduates of the Green Academy have gone on to work at The Red Rabbit, Seasons 52, The Navy, and Rick’s Dessert Diner.

Increasing  
*creative confidence*  
through  
**Linked  
Learning**

WHAT I LIKE  
ABOUT **my**  
**pathway**



**“I like learning something new everyday**  
and exploring new kinds of foods and techniques.”  
– Julia Karpenko, Senior in Advanced Culinary

“I like learning the proper way to cook food. This experience  
**brings a new light to food and cooking.”**  
– Bryanna Carter, Senior in Advanced Culinary

**“I love this class!”**  
– Andrew Bozarth, Senior in Advanced Culinary

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| SUBJECT                           | HIGH SCHOOL COURSES   |   |   | COLLEGE COURSES             |   | RELATED OCCUPATIONS  |
|-----------------------------------|---|---|---|-----------------------------|---|--|
|                                   | 9 <sup>th</sup>   | 10 <sup>th</sup>  | 11 <sup>th</sup>                          | 12 <sup>th</sup>            |   |  |
| English                           | English 9   | English 10  | English 11                                | English 12                  |   | <b>Culinary Arts</b><br>Prep Cook<br>Line Cook<br>Chef<br>Baker<br>Entrepreneur<br><br><b>Environmental Science</b><br>Geoscientist<br>Hydrologist<br>Conservation Scientist<br>Forester<br>Plant and Soil Scientist<br>Water Quality Specialist<br><br><b>Urban Agriculture</b><br>Farm Hand<br>Farm and Ranch Manager<br>Nursery and Greenhouse Manager<br>Aquaculture Manager |
| Math                              | Algebra I Integrated Math I or Geometry/Integrated Math II              | Geometry/Integrated Math II or Algebra II/Integrated Math III | Algebra II/Integrated III or Pre-Calculus | Pre-Calculus or AP Calculus |   |  |
| Science                           | Biology   | Environmental Science: Farm to Fork                           | Chemistry<br>Physics                      | Physics<br>*Honors Geology  | *Dual enrollment with Geology 302, Physical Geology, Sacramento City College                  |  |
| History and Social Science        | Geography/Contemporary Global Issues                                    | World History   | U.S. History                              | Economics/Government        |   |  |
| Foreign Language /Art / PE        | 2 years Foreign Language, 1 year Art Elective, 2 years of P.E. required |   |   |                             |   |  |
| Career Technical Courses          | Biology   | Environmental Science   | Culinary Arts I                           | *Advanced Culinary          | * Articulation with HM100 – Calculations in Foodservice Occupations at American River College |  |
| Work Based Learning Opportunities | Career Awareness  | Career Exploration and Guest Speakers                         | Career Preparation                        | Career Preparation          |   |  |

\* Dual Credit – College and High School

For more information on SCUSD's Linked Learning Pathways, visit [www.scusd.edu/inkedlearning](http://www.scusd.edu/inkedlearning)

## PARTNERS

Our advisory committee members are from the following businesses and organizations:

- Slow Food Sacramento
- Green Restaurant Alliance Sacramento
- Red Rabbit
- Shoki Ramen House
- American River College Culinary Arts & Hospitality Management



the James Irvine foundation



linkedlearningalliance  
PATHWAYS TO COLLEGE AND CAREER SUCCESS

*The Sacramento City Unified School District prohibits discrimination, harassment, intimidation, and bullying based on actual or perceived ancestry, age, color, disability, gender, gender identity, gender expression, nationality, race or ethnicity, religion, sex, sexual orientation, parental, family, or marital status, or association with a person or a group with one or more of these actual or perceived characteristics.*