#### **ROSEMONT CULINARY ARTS**

#### City Unified **School District**



#### **Rosemont High School**

916-395-5130

Twitter and Instagram: @RHSCulinary

rosemont.scusd.edu/rhs-culinary

#### Mission

Rosemont Culinary Arts is not just about food and cooking; every student is expected to F.E.A.S.T. throughout the school day. F.E.A.S.T. stands for Food in the Environment, the Arts, Sciences, and Technology, and it represents our commitment to cross-curricular instruction. Culinary Arts students work together on projects that require them to incorporate skills and knowledge from all of their courses to address real-world issues. By instilling in students that learning is not confined within classroom walls, the Rosemont Culinary Arts program brings college and career readiness to life and insures that every student graduates with the greatest number of choices from the widest array of options.

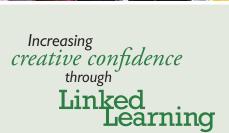
#### **Description**

RHS Culinary prepares students for college and career through the study of food and cooking.

#### **Program Highlights**

- Integrated Curriculum and Project Based Learning
- Learn in a Professional / Commercial Kitchen
- Internship / On-campus Employment Opportunities
- Field Trips
- Guest Speakers
- Public Events
- School Garden











#### **PATHWAY STUDENT OUTCOMES**

- Students earn college credit through American River College before graduating high school
- Industry certification for immediate employment
- · Explore personal interests and develop a variety of professional skills
- Cultivate life-long learners with a professional work ethic
- · Graduate college and career ready

"I wanted to know more of where our daily food comes **from** and what kinds of processes it goes through before being consumed. My favorite part is being able to taste different food, and exploring different cultures through food." - Jemima Itzpe, Class of 2018

"I chose to be a part of Rosemont Culinary Arts because I enjoy working as a team and I really wanted to be part of a unit. I highly enjoy cooking."

- Malaysia Anderson, Class of 2018

"I'm amazed that I'm earning college credit while learning what I love in high school."

- Sergio Constancio, Class of 2017

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## **Rosemont High School**

			PROGRAM OF STUDY	IF STUDY		
	HIGH SCHOOL COURSES	RSES			COLLEGE COURSES	RELATED OCCUPATIONS
SUBJECT	9th	10 <sup>th</sup>	11 <sup>th</sup>	12 <sup>th</sup>		High School Diploma and 2 Years of
English	English 9	English 10	English 11	English 12		College (AA) of Certificate Food Entrepreneur, Kitchen Staff, Soils Chef Chef Baker Butcher
Math	Math I	Math II	Math III	Math III+		Caterer, Restaurant/Business Manager, Sales Representative, Food
Science	Physica	Physical Sciences	Biological	Biological Sciences		Retailer/Wholesaler, Food Systems Activist, Community Organizer,
History and Social Science	Geography/ Contemporary Global Issues	World History	Modern U.S. History	Government and Economics		Farmer/Kancher  4 Years College or More Research Chef, Corporate Chef, Food Scientist Product Developer
Foreign Language /Art / PE		2 years Foreign	2 years Foreign Language, 1 year Art Elective, 2 years of P.E. required	tive, 2 years of P.E. requi	red	Recipe Tester, Environmental Scientist, Nutritionist, Health
Career Technical Courses		Culinary Techniques	Culinary Techniques II Culinary Techniques III	Culinary Techniques III	American River College HM 100 Calculations in the Hospitality Industry	Inspector, Food Policy Lobbyist, Marketing, Food Writer / Journalist, Food Critic, Food Studies / Food Historian, Anthropologist, Food Systems Analyst, Sustainable Agriculture, Seed Scientist,
Work Based Learning Opportunities			Internship with school cafeteria. Public speaking opportunities through cooking demos.	Internship with school cafeteria. Public speaking opportunities through cooking demos.		Microbiologist, Corporate Management, Association Manager, Biotech Research, Ethicist, Food Entertainment, Educator, Food Photographer / Stylist, Event Planner, Kitchen Planner / Designer, Consultant, University Professor, Game Warden, State Parks Interpreter, Food Media

For more information on SCUSD's Linked Learning Pathways, visit www.scusd.edu/linkedlearning

### **PARTNERS**

American River College Hospitality Management Program Slow Food Sacramento Mulvaney's B&L John Bays / Red Rabbit

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