

ROSEMONT CULINARY ARTS

Rosemont High School

Twitter and Instagram: @RHSCulinary

916-395-5130

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



Increasing
creative confidence
through
Linked Learning

WHAT I LIKE
ABOUT **my**
pathway



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

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

PARTNERS

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

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