

# CULINARY ARTS ACADEMY

**Earn both High School  
and post-secondary credits!**

Join an educational program  
for juniors and seniors providing  
capstone opportunities within the  
Hospitality & Tourism Pathway -  
Culinary Arts.



## Course Sequence

Classes held during hours 1 to 3.

### Semester 1

Professionalism & Success in Culinary Management.....	0.5 credit
Professional Culinary Food Preparation .....	0.5 credit
English 12 (entire year) .....	1 credit

### Semester 2

Quality Customer Service in Culinary Management.....	0.5 credit
Baking & Pastry .....	0.5 credit
English 12 (entire year) .....	1 credit

*Students earn both High School and post-secondary level credits - up to 8 dual credits within the Wisconsin Technical College System.*

## Requirements

- Be in the 11th or 12th grade
- Must have taken two previous culinary courses
- For those seeking a capstone experience

## Extended Opportunities

Students may extend their time at Western as a student youth paid apprentice within the Union Market

Students may elect to earn their "ServeSafe Credential" through the Culinary Program.

Classes are held at Western Technical College's Culinary Arts Industrial Kitchen, which is under contract with the School District of La Crosse, and the School District of La Crosse High School Family & Consumer Sciences. Student transportation is available.



[lacrosseschools.org](http://lacrosseschools.org)

**For More Information, please contact:**  
Britta Rotering  
Supervisor of Career & Technical Education  
[broterin@lacrossesd.org](mailto:broterin@lacrossesd.org)