In 2008, as Meridian District opened a state-of-art culinary center, the vision was to create a Culinary Arts Program that becomes the gem of the Northwest. Candice Childers, Director of Accreditation for the American Culinary Federation, Inc. congratulated the program “on receiving a 5 year grant (the highest available) and for your first on-site visit receiving no areas of non-compliance. We do not have an exemplary status for secondary programs but if we did your program would be listed.”

Formally, in February 2014, West Ada District’s Culinary Arts Program became certified by the Secondary Committee of the American Culinary Federation Education Foundation Accrediting Commission (ACFEF) and again in 2019, the ACFEF congratulated the program on being in “full compliance” which requires comparing and aligning program curriculum and practices to American Culinary Federation world-renowned gold standards and competencies. The 2019 review and site visit resulted in another five years of accreditation to both program focuses: Secondary Culinary Arts and Secondary Baking and Pastry was added for the first time. In contrast, many culinary programs do not pass or are only awarded three years accreditation status.

Original efforts were led by local Chef Paul Wegner (Chair) and Chef Vernon Hickman (lead instructor) and included a dedicated Steering Committee of CTE administrators, instructors, staff plus local industry partners, a student alum, and a CWI chef instructor.

This distinguished honor puts Idaho’s first, nationally certified secondary culinary program, on a short list of western states that share this honor.

According to the 2019 Idaho Career Information System—

- **Chefs and Dinner Cooks:**
  - most chefs train at a professional technical or culinary schools
  - besides cooking skills advancement depends on the ability to supervise workers”
  - “Demand for head chefs will be higher than average as restaurants hire more cooks to match consumer demand.”
  - “Competition will be strong for jobs at upscale restaurants. The best job prospects are those who have many years of experience.”

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**Career & Technical Education**

**ACFEF Accredited**

**Culinary Arts Pathway:**
**Advanced Culinary Arts and Baking**

**CTE**
Career & Technical Education

Updated 3/2019
Our **Advanced Culinary Arts** program is certified through the American Culinary Federation (ACF), which is the industry’s gold star standard in terms of recognizing program quality. In 2017, the program received state-wide Exemplary Award recognition from the State Division of CTE. Over the three years of coursework, students learn professional restaurant skills aligned to industry standards by studying, practicing and performing duties required of personnel in the food and beverage industry. Completers of the program are ready to move on to a postsecondary culinary school or go straight into the workforce with a broad range of ex-

**Certifications:**
Students may earn an American Culinary Federation Certification of Completion and a Ready Set Food Safe Certificate (foods handler card)

### Home High School Classes:

**Foods and Nutrition**—Students are introduced to the following course topics in this one semester class: food safety and sanitation, food preparation techniques, meal management skills, nutrition, and career option in nutrition and related fields.

**Introduction to Culinary Arts**—
Students learn the fundamental skills of professional food preparation through hands on application in a kitchen setting using commercial equipment. Career opportunities are explored and basic culinary skills, food safety and sanitation are reinforced. Additional topics covered are: industrial food preparation, business management, service techniques, employability skills.

### Course Offerings

**Traveling CTE Magnet class: Advanced Culinary Arts**—is offered at the CTE Center—Renaissance Campus in a state-of-art kitchen and bakery. Qualifying seniors in the advanced class hone their skills by running a “live” restaurant called Café Renaissance. Students cook, bake and serve the public most Thursdays and Fridays when school is in session. They learn how to apply professional culinary and restaurant skills aligned to industry standards through hands-on practice as well as through participation in local culinary events. These skills include menu planning, culinary and baking knowledge as well as front of the house and operation practices and procedures.

**Come see a classroom in action! Have lunch at Café Renaissance!**
Learn more at [www.westada.org/culinary](http://www.westada.org/culinary)

**CTE Magnet Programs at:**
[www.westada.org/CTE](http://www.westada.org/CTE)

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