

Culinary Arts Endorsement

Specifications, Competencies & Requirements

PURPOSE

This endorsement is meant for certified teachers interested in teaching **Culinary Arts** courses. It attaches to a current Utah Educator License with a license area of concentration in **Secondary** or **CTE** Education.

Upon attachment of this endorsement to a Utah educator license, educators will be approved to teach the following USBE courses:

Food & Nutrition
Baking and Pastry
Culinary 1
Culinary 2
Culinary 3
Prostart 1
Prostart 2

ENDORSEMENT REQUIREMENTS

Prerequisite

Demonstrate an understanding of Career and Technical Education (CTE) basics.

CTE Knowledge

Associate Level Requirements

Applicants must complete **TWO** of the following competency requirements. The associate level endorsement is valid for up to three school years before it expires. Associate-level endorsements are non-renewable.

Nutrition
Culinary Arts
Advanced Culinary Arts
FCCLA Advising
FCS Lab Safety & Procedures

Professional Level Requirements

The applicant must meet **ALL** the competency areas listed above.

COMPETENCY DETAILS & DESCRIPTIONS

Prerequisites

1. CTE Knowledge

Demonstrate an understanding of CTE basics:

- Explain how CTE links learning to specific Utah industries and what its main goals are.
- Know the licenses and endorsements needed to teach specific CTE courses.



- Describe how CTE is organized into clusters and pathways at the state, district (LEA), and school levels, and how this helps students succeed after graduation.
- Locate and use the state's strands and standards in lesson plans.
- Explore CTE student organizations (CTSOs) and professional groups and explain how they support students and teachers.
- Explain how advisory boards, with industry members, make sure programs meet job market needs and maintain safe learning environments.
- Understand the basics of securing funding, planning for the future of the program, and participating in the state Program of Quality Review (PQR) to ensure program excellence.

Select **one** of the following options:

- **USBE Course:** [CTE Orientation](#)
- **Complete THREE years of full-time CTE Teaching in Utah**
- **Currently hold a professional-level CTE endorsement**

Endorsement Competencies

2. Nutrition

Comprehensive knowledge of the basic principles of human nutrition, including the roles of carbohydrates, proteins, fats, vitamins, minerals, and water in maintaining health, exploring the relationship between diet and disease prevention, and examining how nutrition impacts different life stages like pregnancy, childhood, and aging.

Select **one** of the following options:

- **Work Experience:** 3 Years of work experience within the last ten years in the Culinary industry (ex, nutritionist, chef, cook, pastry chef). Letter of recommendation including detailed job duties related to Culinary Arts, years of employment, and supervisor contact information, OR redacted tax returns to prove business ownership.
- **College Course:** At least 3 credit hours and passing grades in a Foundations of Nutrition (ex, NUTR 1020) course.
- **Microcredentials (both required):**
 - Lab Techniques for Foods & Nutrition and Culinary Arts Pathway
 - Culinary Math and Menu Planning
 - Kitchen Equipment and Management
 - Workplace and Lab Safety and Sanitation
 - Six Basic Nutrients & Their Functions (FCS) Microcredential
- **NOCTI Exam:** Successful completion of the [#5167 Commercial Foods Exam](#)

3. Culinary Arts

General knowledge to develop the fundamental skills necessary to perform as a culinary professional. Basic food service skills in a commercial kitchen environment. Stresses the use of standardized recipes and procedures. Introduces basic ingredients, stocks, soups, mother sauces, protein fabrication, and cooking methods. Emphasizes sanitary food handling practices and professional work habits.

Select **one** of the following options:

- **Work Experience:** 3 Years of work experience within the last ten years in the Culinary industry (ex, nutritionist, chef, cook, pastry chef). Letter of recommendation including detailed job duties related to Culinary Arts, years of employment, and supervisor contact information, OR redacted tax returns to prove business ownership.
- **College Course:** At least 3 credit hours and passing grades in a Food Services or Culinary Arts (ex, CA1120) course.
- **Microcredentials (both required):**
 - FCS Endorsement: Cooking Techniques Pathway
 - Eggs and Dairy
 - Fruits and Vegetables
 - Grains, Pastas, & Starches
 - Meat, Poultry, and Seafoods
 - FCS Endorsement: Introduction to Advanced Cooking Techniques Pathway
 - Stocks and Soups
 - Thickeners and the Five Mother Sauces
- **NOCTI Exam:** Successful completion of the [#5167 Commercial Foods Exam](#)

4. Advanced Culinary Arts

Knowledge of advanced food service skills in a commercial kitchen environment, including center-of-plate foods, starches, vegetables, and compound sauces. Advanced comprehension of ingredients, stocks, soups, sauces, protein fabrication, cooking methods, flavor, and taste development. Knowledge of daily end product assessment, emphasizing sustainability, sanitary food handling practices, and professional work habits.

Select **one** of the following options:

- **Work Experience:** 3 Years of work experience within the last ten years in the Culinary industry (ex: nutritionist, chef, cook, pastry chef). Letter of recommendation including detailed job duties related to Culinary Arts, years of employment, and supervisor contact information, OR redacted tax returns to prove business ownership.
- **College Course:** At least 3 credit hours and passing grades in an Advanced Culinary Arts (ex, CHEF 1500) course.
- **Microcredentials (both required):**
 - FCS Endorsement: Baking & Pastry Pathway
 - Cakes and Cookies
 - Methods and Techniques for Baking and Pastry
 - Pastry Dough and Pastry Fillings
 - Yeast Breads and Quick Breads
 - FCS Endorsement: Culinary Arts Industry Pathway
 - Culinary Industry Careers
 - Culinary Industry History and Trends
 - Culinary Supply Chain
- **NOCTI Exam:** Successful completion of the [#5167 Commercial Foods Exam](#)

5. FCCLA Advising

Demonstrate leadership knowledge by empowering student members to develop leadership skills and take initiative. Provide mentorship opportunities, helping students set goals and navigate challenges in

their growth. Show knowledge in organizational management, coordinating meetings, events, and budgeting while overseeing administrative tasks. Develop programs and methods to align with the CTSO's mission, fostering leadership development, career exploration, and skill-building. Possess strong communication skills to engage with members, administrators, and stakeholders and promote the CTSO within the community. Collaborate with school faculty, industry partners, and organizations to create opportunities like internships and community service projects. Demonstrate advocacy skills to promote CTE and secure resources and recognition. Demonstrate commitment to professional development and staying informed about CTSO management and CTE trends. Show prioritization of student success by advocating for their interests and celebrating achievements.

Select **one** of the following options:

- **FCCLA New Advisor Training:** This is an in-person option offered each summer. Visit the [CTE Calendar](#) for more information.
- **USBE Canvas Course:** [FCCLA New Advisor Canvas Course](#)
- **FCCLA Microcredential**

6. FCS Lab Safety & Procedures

Demonstrate essential safety and procedural practices required for a professional culinary environment. It focuses on mastering industry standards for food safety and sanitation, workplace safety, and proper equipment handling. Students will learn about topics such as HACCP (Hazard Analysis and Critical Control Points) principles, personal hygiene, knife skills, fire prevention, and first aid. The course emphasizes the importance of a professional mindset and a commitment to creating a safe and efficient kitchen. Demonstrate awareness of strategies in establishing and maintaining partnerships with industry stakeholders to enhance student learning and career opportunities.

Select **one** of the following options:

- **FCS New Teacher Training:** This in-person option is offered each summer. Visit the [CTE Calendar](#) for more information.
- **USBE Canvas Course:** [FCS New Teacher Training](#)
- **FCS Lab Safety and Procedures Microcredential; Modules 1-3**