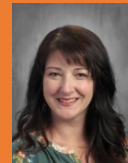




# DALLAS HIGH SCHOOL Culinary Arts

**INSTRUCTOR:** Kelleigh Ratzlaff  
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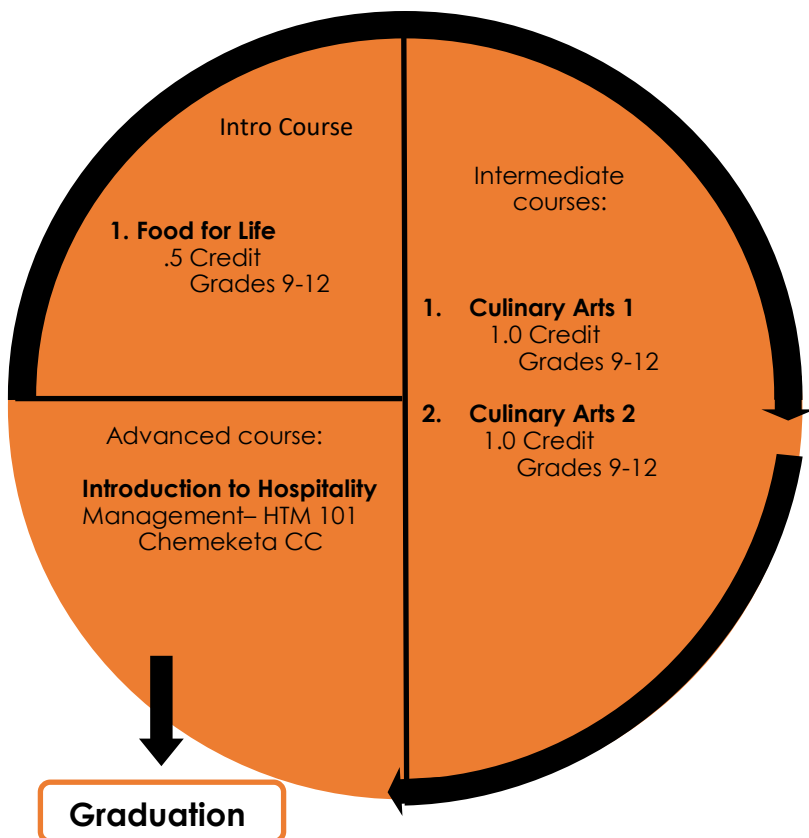
## For students interested in:

- Cooking
- Baking & Pasta
- Hospitality & Food Industry
- Entrepreneurship
- Event & Party Planning
- Nutrition & Food prep



## SEQUENCE OF COURSES

Please refer to course catalog for more information



## PATHWAY LEADS STUDENT TO:

- Lead and work as a team
- Work in a fast paced environment
- Prepare and serve food safely
- Use fundamental management and culinary skills
- Communicate Effectively
- Create a safe and efficient cooking space

## CAREER POSSIBILITIES AND SALARY RANGES

- |                             |                   |
|-----------------------------|-------------------|
| • Restaurant Supply Manager | \$44,165—\$73,774 |
| • Restaurant Manager        | \$60,517—\$75,008 |
| • Food Production Manager   | \$54,000—\$86,000 |
| • Chef                      | \$44,522—\$85,477 |
| • Prep Cook                 | \$30,784—\$42,053 |
| • Nutritionist              | \$46,378—\$82,990 |
| • Event Planner             | \$40,736—\$55,618 |

## SOME LOCAL COLLEGES & MAJORS

- Oregon Coast Culinary Institute— Coos Bay, Or
- Cascade Culinary Institute— Bend, Or
- OSU—Bachelors of Science— Corvallis, OR Hospitality Management or Food Science
- Chemeketa CC— Salem, Or Hospitality & Tourism Management

## POTENTIAL LOCAL EMPLOYERS

- |                 |                         |
|-----------------|-------------------------|
| • Sysco Systems | • Restaurants           |
| • Aramark       | • Public Schools        |
| • Universities  | • Hospitals             |
| • Sodexo        | • Retirement Facilities |

## CLUBS & PROFESSIONAL ORGANIZATIONS

- Skills USA
- Prostart

To learn more about career and college opportunities, make an appointment with your Mr. Masei 503-623-8336 or email: [bill.masei@dsd2.org](mailto:bill.masei@dsd2.org)