



CORVALLIS HIGH SCHOOL

# CULINARY ARTS

- Lead and work as a team
- Work in a fast-paced environment
- Prepare and serve food safely
- Use fundamental management and culinary skills
- Problem-solve
- Communicate effectively
- Be accountable
- Be responsible

## FOR STUDENTS INTERESTED IN

---

- Cooking
- Baking
- Management in hospitality & food industry
- Entrepreneurship
- Event & party planning

## CHS COURSES

---

Sequence of courses

- Work Experience

## CAREER POSSIBILITIES & SALARY RANGES

Food Product Manager  
\$54,000- \$112,000

---

Restaurant Manager or Team Leader  
\$34,548 - \$52,000

---

Hotel Desk Clerk  
\$21,757 - \$25,730

---

Nutritionist  
\$34,300 - \$76,400

---

Event Planner  
\$37,627 - \$59,092

---

Chef  
\$37,066 - \$56,160

**To learn more about career and college opportunities,  
make an appointment with your counselor  
541-757-5910**