



HIGH SCHOOL CULINARY CURRICULUM



CSFTW + Rouxbe

The Culinary School of Fort Worth has partnered with the leading online culinary school in the world, Rouxbe, to create a skills-based online culinary curriculum. This curriculum was created for high school culinary programs to establish consistent day-to-day learning for their culinary students.

About The Culinary School of Fort Worth

CSFTW exists to prepare students to exemplify a standard of excellence in the culinary community. Founded in 1988, CSFTW has risen to be the premiere hands-on post-secondary culinary school in Dallas/Fort Worth. Committed to investing in the culinary community, CSFTW has built the largest ACF Registered Apprenticeship program in Texas.

What is the Investment?

- One-time Set Up Fee: \$2,500
- Per Student Curriculum Fee: \$250
 - Student has lifetime access to the curriculum
 - Student may not transfer access to another student

What's Included?

- ☒ Industry tested curriculum tailored for Advanced Culinary Arts and Practicum in Culinary Arts
- ☒ Certified Fundamentals Cook® alignment and pathway to certification
- ☒ TEKS alignment with a heavy focus on culinary skills
- ☒ Adaptable Scope & Sequence with Day-by-Day suggestions (180 days)
- ☒ 200+ Instructional Videos and access to extensive recipe library
- ☒ Flexible online format for independent or classroom use



HOW WILL THIS CURRICULUM HELP?



About Rouxbe

Rouxbe leads the world in online culinary instruction. Founded in 2005, Rouxbe now trains over 600,000 students across the globe. The Rouxbe team is comprised of world-class chef educators and former culinary school executives dedicated to teaching culinary techniques to students around the world – completely online.

High School/ District Benefits

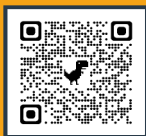
- Increases in STAAR Domain 1: Student Achievement scores through improved College and Career Readiness
- Expands opportunities for teacher connection to culinary experts

Teacher Benefits

- Allows for flexibility in your Master Schedule
- Brings expert chefs into your classroom
- Provides year-to-year curriculum consistency (even when there is teacher turnover)
- Establishes guaranteed viable curriculum

Student Benefits

- Connects to experts in the culinary community
- Satisfies the Related Instruction Requirements for the Certified Fundamentals Cook® Certification
- Provides lifetime access to Rouxbe content
- Builds Post-Secondary Pathways
 - Certified Fundamentals Cook® Certification holders are eligible for a scholarship to the Professional Culinary Program at The Culinary School of Fort Worth
 - Certified Fundamentals Cook® Certification holders will receive 90 Related Instruction Hours of credit toward the CSFTW ACF Certified Sous Chef Apprenticeship Program



**Have Questions?
Contact Scott Wade**

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