

Culinary Arts Endorsement Application

Endorsement Application for the Utah State Board of Education

APPLICANT INFORMATION

Name:

CACTUS ID#:

Email:

PURPOSE

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

Prerequisite Requirement

CTE Knowledge

Associate Level Requirements

Complete **TWO** of the competency areas.

This endorsement is non-renewable and valid for up to three school years before it expires.

Professional Level Requirements

Complete **ALL** the competency areas.

ENDORSEMENT COMPETENCY AREAS

1. *CTE Knowledge (REQUIRED)*

Select one of the following options:

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

2. *Nutrition*

Select one of the following options:

- ☐ Work Experience-include documentation
- ☐ College Course

College:

Course code:

Course name:

Semester/Year:

Grade:

- ☐ Microcredentials Required
 - Culinary Math and Menu Planning
 - Kitchen Equipment and Management

- Workplace and Lab Safety and Sanitization
 - Six Basic Nutrients & Their Functions
- ☐ NOCTI Exam #5167 Commercial Foods Exam

3. *Culinary Arts*

Select one of the following options:

- ☐ Work Experience-include documentation
- ☐ College Course
College: _____ Course code: _____
Course name: _____ Semester/Year: _____ Grade: _____
- ☐ Microcredentials Required
 - Eggs and Dairy
 - Fruits and Vegetables
 - Grains, Pastas, & Startches
 - Meat, Poultry, and Seafoods
 - Stocks and Soups
 - Thickeners and the Five Mother Sauces
- ☐ NOCTI Exam #5167 Commercial Foods Exam

4. *Advanced Culinary Arts*

Select one of the following options:

- ☐ Work Experience-include documentation
- ☐ College Course
College: _____ Course code: _____
Course name: _____ Semester/Year: _____ Grade: _____
- ☐ Microcredentials Required
 - Cakes and Cookies
 - Methods and Techniques for Baking and Pastry
 - Pastry Dough and Pastry Fillings
 - Yeast Breads and Quick Breads
 - Culinary Industry Careers
 - Culinary Industry History and Trends
 - Culinary Supply Chain
- ☐ NOCTI Exam #5167 Commercial Foods Exam

5. *FCCLA Advising*

Select one of the following options:

- ☐ FCCLA New Advisor Training in Person
- ☐ USBE Canvas Course – FCCLA New Advisor Canvas Course
- ☐ FCCLA Microcredential

6. *FCS Lab Safety & Procedures*

Select one of the following options:

- ☐ FCS New Teacher Training in Person
- ☐ USBE Canvas Course: FCS New Teacher Training
- ☐ FCS Lab Safety and Procedures Microcredential Modules 1-3

APPLICATION SUBMISSION

Please submit the application online in the Utah Educator Licensing Application System, [Survey Monkey Apply](https://usbelicensing.smapply.us) (<https://usbelicensing.smapply.us>)