

# 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>)