



Cherokee Christian
H I G H S C H O O L

Artisan Studies Course Descriptions

Industrial and Culinary Arts (Grades 9-10)

While 9th and 10th grade class schedules will not accommodate enrollment in full Industrial and Culinary Arts courses, students will be introduced to these valuable skills through their required Fine Arts class. The Director of Fine Arts will collaborate with our Artisan Studies teachers to incorporate instructional units that provide students with foundational skills and hands-on exposure to both Culinary and Industrial Arts throughout the year.

Industrial Arts Course (Grades 11-12, Full Year)

Summary

This hands-on course introduces students to woodworking, workshop safety, and practical trade skills. Students will design and build furniture projects while learning proper tool use, finishing techniques, and craftsmanship. Throughout the year, students will also explore careers in the skilled trades through introductory units in framing, electrical work, plumbing, HVAC, automotive repair, and blacksmithing.

Description

Step into the workshop and learn the skills to design, build, and create with confidence. This hands-on course introduces students to woodworking fundamentals, emphasizing craftsmanship, safety, problem-solving, and project planning. Students progress from concept sketches and prototypes to completed furniture projects, gaining experience with hand and power tools, wood selection, finishing techniques, and safe workshop practices.

Students will complete individual woodworking projects, collaborate on a larger class “Legacy Project,” and develop practical skills that are valuable for both everyday life and future careers. Throughout the year, students will also explore a variety of skilled trades through introductory modules in framing, electrical work, plumbing, HVAC, automotive repair, and blacksmithing.

Assessment is based on safety certifications, technical knowledge, project planning, craftsmanship, and the quality of completed work. Whether pursuing a career in the trades or simply learning valuable life skills, students will leave the course with confidence, practical experience, and projects they can be proud of.

Culinary Arts Course (Grades 11-12, Full Year)

Summary

This hands-on course introduces students to professional cooking techniques, kitchen safety, and hospitality fundamentals. Students develop essential culinary skills, explore careers in the food service industry, and work toward earning their ServSafe Certification.

Description

Discover the art and science of cooking in this hands-on course designed for juniors and seniors interested in culinary arts and hospitality. Students learn professional kitchen safety, food preparation, knife skills, cooking techniques, and kitchen organization while working toward ServSafe Certification.

Through practical experience, students develop foundational culinary skills, including a variety of knife cuts, sautéing, grilling, roasting, searing, and sous vide cooking. The course also introduces the organization and operation of commercial kitchens, emphasizing teamwork, time management, sanitation, and professional standards.

Whether students are considering culinary school, careers in hospitality, or simply want to become confident home cooks, this course provides valuable lifelong skills in a collaborative, hands-on learning environment with individualized instruction.