

## About Our School

Pope High School, located in Marietta, Ga was built in 1987. Pope High School has had a long history of food related classes. When it opened, it started with a Family and Consumer Science program. It was a very popular class that many students enjoyed. In the late 2000's, the Ga. Department of Education, changed the name from FACS to Culinary Arts. This drove the popularity even higher creating the need to build an addition on the school just for culinary. Since then, the program has continued to grow. This has given the students at Pope, the ability to not only take top notch core classes but learn some very valuable life skills as well.



## Contact Us

770-598-7900

[Bradley.Klink@cobbk12.org](mailto:Bradley.Klink@cobbk12.org)

**Pope  
Culinary  
Arts**  
Alan C Pope High School



3001 Hembree Rd.  
Marietta Ga, 30063



# What Our Activities?



## Modern Interaction

Our program is broken down into 3 levels of classes. Our level 1 class, Introduction to culinary arts lays a good foundation for student to start off with. We learn the basics of food and kitchen safety, as well as cooking methods. In our upper levels, Culinary 1 and 2, we build off of those skills by learning such skills as making soups and stocks to regional and international cuisines. If students complete all 3 level, they take the End of Pathway test to become eligible for a graduation seal and cord. Students in Culinary 1 also have the ability to take the Serve safe test if desired.



# Why Pope Culinary

Pope High School Culinary has been around for over 15 yrs. teaching thousands of students, the important kitchen skills needed to be successful in a professional kitchen but in the home kitchen as well. By implementing a solid knowledge of basic kitchen and food safety as well as kitchen skills, Pope Culinary strives to help students succeed.

- **Industry Accredited**
- **Professional Staff**
- **Trusted Education**



# Our Facilities

## • Group Activities

To promote a team mentality, all students work in a group setting in all classroom and kitchen activities. This not only helps activities move along quicker, it also gives the students a more real life kitchen experience

## • Smart Technology

The classroom and kitchen are equipped with cutting-edge, industry leading equipment. From touch-screen learning boards, to induction stoves and combination ovens. Students are getting the opportunity to work with top-notch equipment.

## • Extracurricular

In the Culinary Arts program at Pope High School, on top of the hands-on class work, there are also many extra-curriculars students can participate in, such as FCCLA and culinary competitions and many volunteering opportunities.

