



COLLEGE *IN* HIGH SCHOOL

2024-2025 Frederick County

ABOUT COLLEGE IN HIGH SCHOOL

Blue Ridge Community and Technical College and Frederick County Schools have created options for high school students to begin the college experience while in high school.

WHY ENROLL?

Save Time

These programs allow students to take advantage of earning both college and high school credit. In addition, transportation is available for the JumpStart program.

Save Money \$\$

Enrolling in a College in High School program saves considerable time and money. The Frederick County JumpStart program is offered at no cost to students enrolled through Frederick County Schools!

HOW TO ENROLL

1. Complete the application at the high school.
2. Complete the Blue Ridge CTC Online Application
3. Attend a New Student Orientation
4. Begin Classes!

Apply Today!



QUESTIONS? CONTACT:

High School Enrollment Counselor
Call: 304.260.4380 ext.2113
Text: 304.398.6718
Email: highschool@blueridgectc.edu

AVAILABLE PROGRAMS

CULINARY ARTS JUMPSTART PROGRAM

Culinary Arts provides practical knowledge and skills necessary for an entry level position in the food service and hospitality industry. Students will learn culinary skills based on classic French cuisine, portion control and knife skill techniques. Baking fundamentals provides the skills needed for an entry level bakery position. Students will learn scaling, measuring and mixing techniques. This program also provides a basic overview of food safety, nutrition and presentation. With completion, students can choose pathways to Baking and Pastry, Food Service Retail Management, Catering and Hospitality and Culinary Arts.

BRCTC Course	Course Name	Credits
CART 100	Intro to Culinary Food Service	2
CART 115	Safety/Sanitation in Food Service	2
CART 245/245L	Cooking Fundamentals I Lecture/Lab	4
CART 120/120L	Bruin Café Lecture/Lab	4
CART 203	Culinary Nutrition	3
Total Fall Credits:		15

BRCTC Course	Course Name	Credits
CART 246/246L	Cooking Fundamentals II Lecture/Lab	4
HOSP 220	Controlling Food Costs	2
HOSP 240	Culinary Customer Service	2
CART 212	Baking and Skills Development	4
Total Spring Credits:		12