# CULINARY ARTS

## COURSE DESCRIPTIONS

### CULINARY ARTS I

**Prerequisite Core**

Prepares students for initial entry into the food service industry. Course content includes careers and job opportunities, personal productivity, safe, secure, sanitary work procedures, using recipes, use and care for commercial tools and equipment, nutrition, front-of-the-house and back-of-the-house duties, food and beverage preparation. This is the first credit of the Culinary Operations core.

**Prerequisite:** Teacher recommendation

### CULINARY ARTS II

**Prerequisite:** Culinary Arts I/ Director Approval

Includes the same topics as in the first course, but study will be in more depth. Learning activities are provided in a laboratory setting using hands-on experience, tools, equipment, and materials appropriate to the program content and in accordance with current practices in the trade. This is the second credit of the Culinary Operations core.

### CULINARY ARTS III Honors

**Prerequisite:** Culinary Arts II/ Director Approval

Expanded from the first two courses to include more hands-on food preparation and serving customers in a simulated catering business and/or school restaurant. This is the third credit of the Culinary Operations core.

### CULINARY ARTS IV HONORS

**Prerequisite:** Culinary Arts 1, 2 and 3 (CORE)

When a student has completed the Culinary Operations core, he/she may move to the next level which includes more “management” type concepts. Career and advancement opportunities in professional cooking and baking are studied. Other topics are food selection and purchasing skills, scientific principles in cooking and baking, time, energy, and resource management, and preparing and presenting food products meeting quality standards.

### CULINARY AND HOSPITALITY SPECIALITIES

**Prerequisite:** Teacher Approval/Schedule availability

### Dual Enrollment course opportunities