

# Culinary Arts



**Prerequisite:** Intro to Culinary Arts AND Selection Process

**Course:** 1546CA/CB

**Credits:** 2

**Length:** 36 weeks

**Placement:** 10-12

*Students will be required to purchase a \$50 culinary uniform.*

## Course Description

*Ready to Wear the Uniform? Ready to Join the Team? If So, We're Ready to UP YOUR CULINARY GAME!*

Culinary Arts will take you through basic principles and techniques of both cooking and baking. Students will follow ProStart curriculum in both the classroom and the kitchen as they master basic moist and dry heat cooking methods, along with basic mixing and baking methods. Students will also have the opportunity to earn the ServSafe Food Handler Certification.

## Student Activities

Basic Meat, Fish & Poultry Fabrication

Advanced Knife Skills

Dry & Moist Heat Cooking Methods

Introduction to Baking Techniques: Cookies, Quick Breads, Pies, Cakes

## "After Hours" Fun

Culinary Arts Club

Regional & State Competitions

Catering & Community Service Opportunities

## Certificate of Excellence



Students can earn a Certificate of Excellence by achieving a specific list of real world skills related to this course. For the list of skills, please visit

[goo.gl/9VM3a9](http://goo.gl/9VM3a9)

## Additional Considerations

Students need fine motor skills and mobility.

Students handle sharp objects and high temperature ingredients daily.

Certification curriculum cannot be modified.