

Practicum in Culinary Arts II



Prerequisite: Practicum in Culinary Arts AND Selection Process

Course: 1549CA/1549CB **Credits:** 2 **Length:** 36 weeks **Placement:** 11-12

Course Description

Want to Own Your Own Restaurant?

Move on up the culinary ladder and add kitchen management and advanced prep skills to your tool belt. See what it takes to get Savvy's ready to open its doors every day!

Student Activities

Prep for Savvy's Bistro and learn kitchen management skills

Prep for and operate Savvy's Express

Participate in local & state culinary competitions

Create New Items to Sell

Additional Considerations

Students need fine motor skills and mobility.

Students handle sharp objects. Students required to have ServSafe certification prior to enrolling in class.

"After Hours" Fun

Culinary Competition Club
Catering & Community Service
Opportunities!

As a Culinary Arts student, you can gain valuable experience *and* earn extra credit working our awesome catering events.