

DAVIS SCHOOL DISTRICT

www.davis.k12.ut.us

CAREER AND TECHNICAL EDUCATION



Food Service Equipment Use

Sanitation & Food Safety

Nutrition Guidelines

Culinary Math Concepts

Cooking Techniques

Stocks, Soups, & Sauces

Sandwiches & Appetizers

Food Service & Hospitality

Bakery Food Production

Cultural Influences & Cuisines



CULINARY ARTS



Students will be trained for career opportunities in the food service / culinary arts industry. Students will have the opportunity to learn and practice safety and sanitation procedures, and to use and maintain commercial food service equipment. They will perform quantity food preparation as it relates to catering, bakery, restaurant, hospitality, and fast food business operations. **Concurrent Enrollment may be available for this course.**



CAREER PATHWAYS

Food Stylist Caterer Chef / Baker



REQUIREMENTS

Year-long course for luniors and Seniors



LOCATIONS

All high schools have access to take Culinary Arts



Talk to your high school CTE Coordinator



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