

CHCA Intercession 2022

January 3-14, 2022

Course Name: **Creating, Cooking and all things Culinary Arts: Life in and out of the kitchen**

Instructor(s): **Mr. Kramer and Mr. Baker**

Course Type: **Local Day (Greater Cinti Area)**

Service Hours: **6**

Maximum enrollment: **16**

Minimum enrollment: **12**

Cost: \$ 375

Overview: This Winter Term Course will give students the opportunity to learn about the world of culinary arts. This hands on experience will invest most of the time in the kitchen learning how to cook. The course will also include meal planning, shopping and exploring nutritional values of food. The course will include a look behind the scenes of a professional kitchen, as well as an opportunity for students to cook a meal as part of a service project.

- Course Goals:**
- Students will learn basic knife skills
 - Students will create menus
 - Students will see how a professional kitchen works
 - Students will learn the pressure of cooking in the kitchen.

Reading Component: Reading recipes and labels

Writing Component: Meal plans and reflections on what is to be a cook

Description:

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Please note that the beginning days will be critical including learning to cook and sets the stage for the following week and our service project. Students should be committed to attending all days but especially the first week of this course.

Sample of daily plan

9:00 a.m. to 3:00 p.m. most every day (schedule may change depending on kitchen availability)

Morning will be for learning to cook and afternoons will involve executing the plan

Students will need to provide their own transportation to the professional kitchen for cooking lessons. This will involve just the first four days of Winter Term. All other events, a bus will be provided. In the second week, the students may need to plan for an early evening return from our service project. Students return between 4:00 p.m. and 6:00 p.m.

This course is well suited to: Students who have an interest in learning about the culinary arts and have a sense of responsibility in handling knives, hot pans and working with others.

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Students who are curious about how professional kitchens operate and have a heart to serve others with food.

Cost: \$ 375

Additional costs: Students will need additional money for lunches out and to pay for groceries for meal they plan to prepare. The extra cost will range between \$25-\$50

Other Information:

Version saved 06/05/21