

Culinary Arts & Hospitality Services

greatoaks.com/culinary



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Available at: *Diamond, Live, Scarlet*

COURSES

Hospitality Fundamentals*

This first course in the career field will introduce students to culinary arts, foodservice operations, lodging, travel and tourism. Students will obtain knowledge of customer service principles and examine the impact of cultural, historical, social and technological developments on key segments of the industry. They will also apply safety and sanitation techniques to prevent and control injuries, illnesses and diseases in the workplace. Business law, employability skills, leadership and communications will be addressed.

Fundamentals of Food Production*

Students will prepare food products and beverages according to standardized recipes. They will apply plating and presentation principles to deliver attractive menu items, establish food specifications and prep lists, and develop ingredient and portion control guides. Safety and sanitation, standard knife skills, and culinary math will be emphasized. Employability skills, leadership and communications will also be incorporated.

Contemporary Cuisine

Students will prepare regional and international food products and beverages according to standardized recipes. They will research and develop marketable new recipes, plan and design menus, and calculate food requirements and costs. Selection, use, maintenance and storage of commercial equipment, machines, tools and tableware will be emphasized. Food science, inventory management, food presentation, and safety and sanitation will also be addressed.

Baking and Pastry Arts (Diamond and Scarlet)

Students will apply food science principles to prepare and bake breads, desserts and pastries. They will also use specialized decorating and presentation techniques to decorate cakes, cookies, pastries, and other baked goods. Students will select quality ingredients, determine food costs, and research and develop marketable new recipes and food concepts. Personal safety, food safety, and equipment safety will be emphasized.

Catering & Banquet Service Operations (Live Only)

Students will design and manage catering and banquet operations. They will recommend types of food functions and food-and-beverage services to clients, create menus for special occasions and events, and determine financial requirements. Students will hire, train, and supervise staff; manage event logistics, operations and service providers; and oversee dining room operations. Customer service; food, equipment and site safety; and high-volume food production will also be addressed.

**These courses are eligible for college credit under the Career-Technical Assurance Guide (CTAG.)*

For more information about what CTAG is: ohiohighered.org/transfer/ct2/learning-college-credit

To learn what credit is currently available at Ohio colleges and universities: transfercredit.ohio.gov/pg_9?9915099094718

CREDENTIALS YOU CAN EARN

- ProStart Certificate of Achievement
- Ohio ServSafe - Food Handler, Manager
- CPR/First Aid

INSTRUCTORS

- Diamond Oaks: Chris Johnson – johnsocp@greatoaks.com
- Live Oaks: Molly Maundrell – maundrem@greatoaks.com
- Scarlet Oaks: Brian Potter – potterb@greatoaks.com