

HOSPITALITY AND TOURISM (CULINARY ARTS)

160000 Introduction to Cooking

Grade(s): 9-12

Credit: .5 per semester

Term(s): 1 or 2

CTE

This course is structured to expose students to the foundations of cooking. Students will be introduced to basic concepts of culinary techniques, learn how to safely use both residential and industrial kitchen equipment, identify and use ingredients in basic food preparation while learning basic recipes with hands-on experience. They will be introduced to proper knife skills, food safety and sanitation, and how to work collaboratively. This course is designed for students to explore not only the joy of learning how to cook but also explore career options in the field of hospitality and tourism.

160020 Level 1 Restaurant Industry (1- hour class)

Grade(s): 9-12

Credit: .5 per semester

Term(s): 1 or 2

CTE

This course is structured to expose students to the foundations of working in a restaurant industry. It focuses on food safety and sanitation, proper knife skills, industrial equipment knowledge and identifying the correct measuring tools and ingredients along with reading recipes to create meals & desserts for the Clock Tower Cafe (student run restaurant). This course is designed for students to experience the restaurant industry with daily hands-on experiences. This course will teach students the importance of work ethic and teamwork as well as how to fill out a job application and answer job interview questions. Local business guest speakers and field trips to restaurants, meat packing plants, dairy farms and college culinary programs are part of this hands-on learning program (will vary each year). The Clock Tower Cafe Catering Club is an after school program available to students that take this course. The catering club allows students to cater scheduled events within our community for professional hands-on training and building customer service skills, local business relationships and career opportunities.