

# CULINARY

## at University High School



### *Culinary Arts 1*

This course is designed to provide students with a cluster of occupations in the food service industry. The content includes employability skills, career opportunities; introduction to operational, safety, sanitation, security, and storage procedures. Identifications, use, care and storage of commercial tools and equipment; cooking terms and vocabulary; standard and metric measurements; food preparation; and rules and regulations governing the food industry.



### *Culinary Arts 2*

This course has increased laboratory instruction and activities so students may develop their skills in using commercial equipment and tools safely and quickly in the preparation of food. Instructional units include planning, scheduling, and simplifying work patterns; cost and portion control; customer relations; management of time, energy, space and using standard recipes.



### *Culinary Arts 3 Honors*

This honors course includes content in the preparation and presentation of the food that has been prepared; preserving the nutritive values of food; following standard recipes for quality control; serving quantity foods; receiving, storing, and issuing foods and supplies; taking inventories, and keeping records; and maintaining clean food preparation and service areas.

### *Culinary Arts 4 Honors*

This honors course provides opportunities for students to apply their acquired knowledge and skills in culinary related scenarios. Track 1 focuses on Culinary and Hospitality Management. This is a culminating course to develop advanced culinary techniques and skills. Students learn using modern technology and culinary trends. To complete the program, students must complete either Track 1, Track 2 or Track 3. Students may complete more than one track.



#### CONTACT US:

1000 W. RHODE ISLAND AVENUE

ORANGE CITY, FL 32763

P:386.968.0013 UHSTITANS.COM

Contact: Mr. Garrett Wright  
[gewright@volusia.k12.fl.us](mailto:gewright@volusia.k12.fl.us)  
Mrs. Danielle Wynne  
[djwynne@volusia.k12.fl.us](mailto:djwynne@volusia.k12.fl.us)



# CULINARY

## at University High School



In the Culinary Arts program students learn about careers in the food science industry; execute care and use of commercial culinary equipment; perform front-of-the-house and back-of-the-house managerial duties; prepare quality food products and present them creatively; demonstrate safety and sanitary work procedures; understand food science and related to cooking and baking; and utilize nutrition concepts when planning meals/menus.

