

Guthrie

Culinary Arts





Now You're Cooking

Hone your cooking and baking techniques, understand how flavors and ingredients impact the final product, and master essentials like knife skills, mise en place, and recipe planning and execution. Get your culinary career off to a great start and be ready to excel in all facets of this exciting industry.

CLASSES:

10th - Culinary Arts 1

11th - Culinary Arts 2

12th - Cafe Operations OR Chef Training Practicum

CERTIFICATIONS:

ServSafe Food Handler

ServSafe Manager



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