Mix the **ingredients** for a **success**ful future!



Food preparation workers perform a variety of culinary tasks in hotels, restaurants, catering establishments, hospitals and schools. As a kitchen support person, you will assist in the preparation of meats and vegetables, soups, sauces, salads and desserts. In addition to food preparation, your work may include maintaining a clean and sanitary kitchen environment. Mix it up and make it work for you!

COURSE TITLE: **FOOD PREPARATION/SERVICE**

COURSE DESCRIPTION

This course prepares students for careers in the food service industry. Basic food preparation and baking principles are covered with an emphasis on sanitation and health codes. Students of all ability levels develop skills through realistic activities and work situations. Academic skills are integrated throughout the course content. American Heart Association CPR Certification and ServSafe® will be offered to qualified students.

COURSE CONTENT

Communication Skills
Customer Service Skills
Teamwork
Employability Skills
Front and Back of the House Operations
State and Local Health Codes
Professional Skills and Conduct
Use and Care of Tools and Equipment
Catering
Trade Related Math
A la Carte Operations
Time Management
Inventory and Food Storage
Food and Nutrition

Quote from program graduate –
"You will do all kinds of stuff like field trips and cooking breakfast for the school and catering events. You'll learn about the cooking business and how much hard work you have to put in."

CAREER OPPORTUNITIES

Fast Food Restaurants
Full Service Restaurants
Supermarkets and Delicatessens
Schools
Hospitals
Catering Establishments
Corporate Catering
Institutional Food Service
Hotels
Bakeries and Specialty Shops

LOCATIONS

Gary D. Bixhorn Technical Center
Harry B. Ward Technical Center
Islip Career Center

ACADEMIC CREDIT OPPORTUNITIES

Please contact the building principal for more information on opportunities to earn academic credit through successful completion of a Special Career Education program.

Hospitality and Tourism

- **Culinary Arts/Restaurant Operations Management (MTC, WTC)**
- **Culinary Exploration (IAC)**
- **Food Preparation Service (ICC, WTC, BTC)**
- **Introduction to Baking (ICC)**
- **Introduction to Cooking (ICC)**
- **Middle School Career Exploration (JAC)**

May include courses in both SCE and the Academy. Please speak to your school guidance counselor for details.

