



CULINARY ARTS



DO YOU?

- ✓ Have a passion for cooking and baking?
- ✓ Consider yourself creative?
- ✓ Enjoy organizing and multi-tasking?
- ✓ Like to work as part of a team?
- ✓ Desire to learn all aspects of the hospitality industry?

YOUR EXPERIENCE

JUNIOR YEAR:

Food preparation & professionalism
 Safety & sanitation
 Kitchen tools & equipment
 Knife skills
 Principles of cooking
 Bistro 81 Restaurant student-run restaurant

SENIOR YEAR:

Managing and running Bistro 81 Restaurant
 Bakeshop principles
 ServeSafe
 Beef, pork, poultry, fish & shellfish cookery
 Developing menus & recipes
 Food nutrition & science

POSSIBLE WORK-BASED LEARNING SITES:

Bistro 81
 Galaxy Restaurant
 Blue Door
 Lock 15
 Acme Bakery
 Giant Eagle



CAREER & COLLEGE READY

All programs have associated college credit for students who have completed their programs and met the requirements to earn those credits.

7 HIGH SCHOOL CREDITS

AVAILABLE INDUSTRY-RECOGNIZED CREDENTIALS

OSHA-10
 ServeSafe Certified
 Ohio Means Job Readiness Seal



LOCATION: COPLEY HIGH SCHOOL

TEACHER: Chef Sandra Stewart

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