CAREER & TECHNICAL EDUCATION

CULINARY

JACKSON
HIGH SCHOOL
330-837-3501

CULINARY ARTS
RESTAURANT MANAGEMENT

CULINARY ARTS

This program prepares students for careers or further education in Restaurant Management, Hospitality, and/or Culinary Arts. This course is ideal for creative, hard-working male and female students that can work well with people and have a love for cooking or are willing to learn the aspects of culinary and want to pursue a career in the foodservice or hospitality industry. Students receive on-the-job training in The Bear's Den Café Restaurant. Students will learn how to create menus, calculate calorie counts, prepare many types of food, assist with basic management skills, pastry and baking skills, service skills, safety and sanitation in the workplace, and banquet/catering duties.

For More Information
330-837-3501
Dr. Stephanie Kunkel, Ph.D., Culinary Instructor, ext 1435
Donna Jeffers, Assistant Principal, Career & Tech Director, ext. 1407

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Curriculum

This is a 2 year program

Junior Year – 3 credits

Hospitality Fundamentals – This first course in the career field will introduce students to culinary arts, food service operations, lodging, travel, and tourism. Students will obtain knowledge of customer service principles and examine the impact of cultural, historical, social, and technological developments on key segments of the industry. They will also apply safety and sanitation techniques to prevent and control injuries, illnesses, and diseases in the workplace. Business law, employability skills, leadership, and communications will be addressed.

Dining Room Service and Operations – Students will apply strategies and techniques to identify and meet dining guest needs. They will provide table and beverage service, maintain eating areas, meeting spaces, and serving stations, manage online reservations and orders, and monitor table turns, wait lines, and table assignments. Nutritional analysis, types of table service, safety and sanitation, cultural intelligence, employability skills, and communications will also be addressed.

Senior Year – 3 credits

Restaurant Management – Students will apply management principles to plan, organize, and direct restaurant staff toward goal achievement. They will hire, train and supervise employees, establish processes to facilitate restaurant operations, and plan and design menus. Students will also forecast and schedule food production, establish food specifications, select vendors, calculate costs, and purchase food and non-food products. Other topics include food science, nutritional analysis, business law and ethics, economics, and marketing.

Fundamentals of Food Production – Students will prepare food products and beverage according to standardized recipes. They will apply plating and presentation principles to deliver attractive menu items, establish food specifications and prep lists, and develop ingredient and portion control guides. Safety and sanitation, standard knife skills, and culinary math will be emphasized. Employability skills, leadership, and communications will also be incorporated.