

CULINARY ARTS

CULINARY ARTS 1 - INTRO TO CULINARY ARTS

FULL YEAR - 1 CREDIT

Do you have a passion for all things food? Want to learn how to make tasty treats for friends and family? If so, Culinary Arts is for you. The Introduction to Culinary Arts course is designed to cover the areas of safety, sanitation and professionalism in the workplace. Through integrated classroom and hands on experiences, the student will learn the basic elements of functioning in a kitchen. Some of these skills will include: knife skills, sautéing, braising, the chemistry of baking, basic sauces, and how to control basic food waste etc.

Link to watch Culinary video:

<https://www.youtube.com/watch?v=FINDQVfx1vo&feature=youtu.be>



Maya Joseph

CULINARY ARTS 2 - INTERNATIONAL CUISINE

FULL YEAR - 1 CREDIT - PREREQUISITE: CULINARY ARTS 1

Did you take Culinary 1? Do you want to explore different world cultures through food? Then International Cuisine is the class for you! Building upon the fundamentals learned in Introduction to Culinary Arts, you will be taken on a journey through the world of French, Mediterranean, Asian and Traditional Americas cuisine and cultures. This class emphasizes the importance of understanding world culture and where recipes roots can be traced back too!



Zack Miranda



Angel Ramirez Coc

CULINARY ARTS 3 - ADVANCED TECHNIQUE

FULL YEAR - 1 CREDIT - PREREQUISITE: CULINARY ARTS 2

Still interested in Culinary Arts after Intro and International? Want to further develop your skill sets? Look no further! Advanced Technique offers an awesome array of techniques, equipment and projects to further hone your abilities. Advanced Technique includes the following topics: clarification (of stock/soup/broth), preservation, pickling, canning, curing proteins, advanced bread making, a study of all things cake, dehydration, and lastly sous vide cooking. Students will also be in charge of creating technique videos for underclassmen!