

Culinary Arts

(Includes Baking & Pastry)



Prerequisite: Intro to Culinary Arts AND Selection Process

Course: 1546CA/CB

Credits: 2

Length: 36 weeks

Placement: 10-12

Students will be required to purchase a \$50 culinary uniform.

Course Description

Ready to Wear the Uniform? Ready to Join the Team? If So, We're Ready to UP YOUR CULINARY GAME!

Culinary Arts will take you through basic principles and techniques of both cooking and baking. Students will follow ProStart curriculum in both the classroom and the kitchen as they master basic moist and dry heat cooking methods, along with basic mixing and baking methods. Students will also have the opportunity to earn the ServSafe Food Handler Certification.

Student Activities

Basic Meat, Fish & Poultry Fabrication

Advanced Knife Skills

Dry & Moist Heat Cooking Methods

Introduction to Baking Techniques: Cookies, Quick Breads, Pies, Cakes

"After Hours" Fun

Culinary Arts Club

Regional & State Competitions

Catering & Community Service Opportunities

Certifications

ServSafe Food Handler

Student Cost: \$4 BBIA Cost: \$4

Additional Considerations

Students need fine motor skills and mobility.

Students handle sharp objects and high temperature ingredients daily.

Certification curriculum cannot be modified.