

Introduction to Culinary Arts



Prerequisite: None

Course: 1542CT

Credits: 1

Length: 18 weeks

Placement: 9-12

Course Description

Begin Your Culinary or Baking Journey by Learning Basic Kitchen Skills and Exploring Culinary Careers!

Introduction to Culinary Arts will introduce students to the commercial kitchen and allow them to learn how fun and exciting food can be as a career! Students will learn and practice basic knife skills, measuring skills, and how to follow a recipe through weekly practice.

Students will also learn and practice basic food safety and sanitation skills. In class, students will research famous chefs throughout history and explore the many careers available in the culinary world. This is an entry level course for students interested in pursuing a career in the foodservice industry.

Student Activities

“Chefography”

Fun Food Labs

Cooking Challenges

Culinary Career Exploration

“After Hours” Fun

Culinary Arts Club

Catering & Community Service Opportunities

Additional Considerations

Students need fine motor skills and mobility. Students handle sharp objects and commercial kitchen equipment.