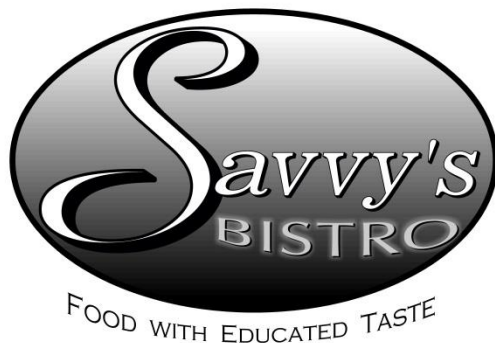


Practicum in Culinary Arts



Prerequisite: Advanced Culinary Arts AND Selection Process

Course: 1547CA/1547CB **Credits:** 2 **Length:** 36 weeks **Placement:** 11-12

Course Description

*Savvy's is Ready for YOU! Are YOU Ready for Savvy's?
If your answer is "Yes, Chef!"...grab your chef coat and come on down!*

Practicum in Culinary Arts will put your kitchen skills to the test, while adding the principles of planning, organizing, and managing a variety of food service operations. The course will provide daily insight into the operation of a well-run restaurant. Practicum students will use food production skills, various levels of industry management, and hospitality skills as they work catering events and operate our restaurant, Savvy's Bistro. This is a course is a must for students who are planning to attend culinary school or pursue a career in the foodservice industry.

Student Activities

Operate Savvy's Bistro!

Host, Operate Carry Out or be a Server
Be an Executive Chef, Sous Chef, line cook, Pastry Chef or Garde Manger
Run a Professional Kitchen

"After Hours" Fun

Culinary Arts Club
Spring "CHOPPED!" Competition
Catering & Community Service Opportunities

Certifications

ProStart National Certification: Requires 400 Hours of Industry Experience, *plus:*
Foundation of Restaurant Management & Culinary Arts Level II Exam – Student Cost: \$9, BBIA Cost: \$9
ServSafe Food Handler Certification
Student Cost: \$4, BBIA: \$4

Additional

Considerations

Students need fine motor skills and mobility.
Students handle sharp objects. Certification curriculum cannot be modified. Reading & Math comprehension required.