

Advanced Culinary Arts

(Includes Advanced Baking & Pastry)



Prerequisite: Culinary Arts AND Selection Process

Course: 1558CA/CB

Credits: 2

Length: 36 weeks

Placement: 11-12

Students will be required to use their previously purchased culinary uniform.

Course Description

So **NOW** are you addicted to cooking?

I mean, are you **REALLY** into cooking?

Now that you can work your way around the kitchen **“like buttah”**...let’s kick it up a notch!

Your next 36 weeks includes learning how to caramelize to perfection, create the best crosshatch marks on the planet, and present beautiful plates like a champ!

Student Activities

Chocolate Work
Garnishing, Plating, & Presentation
Advanced Cake Decorating
Advanced Cooking Methods
Regional Cuisines

“After Hours” Fun

Catering & Community Service Opportunities!

Certifications

Foundation of Restaurant Management &
Culinary Arts - Student Cost: \$9 BBIA Cost: \$9

ServSafe Food Protection Management
Student Cost: \$18, BBIA: \$18

Additional Considerations

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