

# 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

Culinary Arts begins with the fundamentals and principles of the art of cooking and the science of baking. It includes management and production skills and techniques. Students will follow ProStart curriculum with the opportunity to earn the ServSafe Food Handler National 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 Competition Club  
 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. Reading & Math comprehension required.