

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 French Technique!

Introduction to Culinary Arts will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. The course will provide insight into the operation of a well-run restaurant. Introduction to

Culinary Arts will provide insight into food production skills, various levels of industry management, and hospitality skills. This is an entry level course for students interested in pursuing a career in the food service industry.

Student Activities

“Chefography”
 Cooking Challenges
 Explore Culinary Careers
 Basic Knife Skills
 Commercial Kitchen Tool & Equipment ID
 Food Labs
 Culinary History

“After Hours” Fun

Catering & Community Service Opportunities

Additional Considerations

Students need fine motor skills and mobility. Students handle sharp objects. Reading and Math comprehension required.