

Practicum in Culinary Arts



Prerequisite: Advanced Culinary Arts, ServSafe Certified AND Selection Process
 Course: 1547CA/1547CB Credits: 2 Length: 36 Placement: 11-12
 weeks

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!
 Use the fantastic skills you learned in Culinary Arts to cook and serve your way around our student-operated restaurant, Savvy's Bistro!

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 Competition Club
 Catering & Community Service Opportunities!
 As a Culinary Arts student, you can gain valuable experience *and* earn extra credit working our awesome catering events.

Certifications

Foundation of Restaurant Management & Culinary Arts II –
 Student Cost: \$9, BBIA Cost: \$9
 ProStart National Certification
 Student Cost: \$9, BBIA: \$9
 ServSafe Food Protection Manager Certification
 Student Cost: \$18, BBIA: \$18

Additional Considerations

Students need fine motor skills and mobility. Students handle sharp objects. Students required to have ServSafe certification prior to enrolling in class