



FOOD COURSES:

Culinary Arts 10, 20, 30

OVERVIEW

In Culinary Arts, you learn about cooking techniques, presentation, safety and sanitation within a fully functioning industrial kitchen operated by a chef-teacher. Projects range from cake decorating to butchering. Preparation of food may be for single servings or banquets delighting 200 or more guests. Approximately 75% of your time will be spent doing practical work, with an emphasis on your contribution to the food preparation team and on developing technical skills and efficiency. Culinary Arts is an excellent opportunity to develop entry level skills for the hospitality industry. Career paths include guest service, chef and food service management. If a student successfully completes all Culinary Arts Courses, they may be eligible to write their First Year Apprenticeship Exam in Cooking.

CULINARY ARTS 10 (5 Credits) No Prerequisites

Students should complete at least 5 of the following introductory courses:

- Culinary Fundamentals
- Kitchen Orientation
- Food Basics
- Bakeshop 1
- Fast and Convenience Foods
- Entremetier
- FOD Project A - Culinary Production

CULINARY ARTS 20 (5 or 10 Credits)

Prerequisites: Culinary Arts 10 including Kitchen Orientation, Culinary Fundamentals

Culinary Arts 20 is a continuation of the introductory level. Students should successfully complete a minimum of 5 intermediate courses in one block of time and a minimum 10 if they are taking two blocks of time. The following courses are offered:

- Pantry - Salads and Sandwiches
- Yeast Products
- Bakeshop - Food Service
- Entremetier - Food Service
- Saucier 1
- Meat Cookery
- Poultry, Fish and Seafood
- Breakfast Foods
- FOD Project B - Line Cookery
- FOD Project C - Bakery Production

CULINARY ARTS 30 (5 or 10 Credits)

Prerequisites: Culinary Arts 20 including Intermediate Courses, Kitchen Orientation, and Culinary Fundamentals

The advance level of Culinary Arts is designed to allow you to finish obtaining the necessary skills and knowledge to be employable in the food service industry. Students should successfully complete a minimum of 5 courses in one block of time and a minimum 10 if they are taking two blocks of time.

The following courses are offered:

- Pantry - Service
- Yeast Products - Service
- Saucier 2
- Saucier - Food Service
- Meat Cookery - Food Service
- Poultry, Fish and Seafood - Food Service
- Butcher Shop
- Breakfast - Food Service
- FOD Project D - Advanced Line Cookery
- FOD Project E - Advanced Bakery Production