

CULINARY ARTS

CAREER CLUSTER: HOSPITALITY & TOURISM

STATEWIDE PROGRAM OF STUDY: CULINARY ARTS

Course	Credits	Class Periods	Grade	Location
Culinary Arts & Foundations of Restaurant Management	3.0	2	11-12	MCTC
Practicum in Culinary Arts <i>Prerequisites: Culinary Arts and Foundations of Restaurant Management</i>	2.0	2	12	MCTC



CERTIFICATION OPPORTUNITY

• ServeSafe® Manager Certification

EXPECTATIONS OF STUDENTS

- Ability to work on projects both independently and in a group setting.
- Exhibit professional behavior in both the classroom and studio.
- Show willingness to learn theory before lab time in studio.
- Demonstrate excellent communication skills.

CAREER POSSIBILITIES

- Executive Chef
- Nutritionist
- Pastry Chef
- Personal Health Coach
- Restaurant Owner
- Sous Chef



8371V CULINARY ARTS

Grades: 11-12 2 Credits - taken concurrently with *Foundations of Restaurant Management*

8364V FOUNDATIONS OF RESTAURANT MANAGEMENT

Grades: 11-12 1 Credit - taken concurrently with *Culinary Arts*

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This course provides an introduction to and overview of the culinary industry. Students learn knife skills, industry-specific vocabulary, and experience hands-on labs in all areas of food production using commercial kitchen equipment. Students also learn skills for restaurant management and service.

8373V PRACTICUM IN CULINARY ARTS

Grade: 12 2 Credits

Prerequisites: Culinary Arts and Foundations of Restaurant Management

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This course provides a more in-depth application of previously learned knowledge and skills. Students learn to produce more complex dishes appropriate for restaurant service at the on-site bistro and for competition. The Old Town Bistro is run by practicum students and is open to the public for dining and catering services.



PROGRAM EXPERIENCES

After being taught safety and sanitation procedures for handling food and kitchen equipment, students participate in hands-on labs in all areas of food production using commercial grade kitchen equipment. Skills they will learn include basic knife handling and chopping, sautéing, baking, grilling, and plate presentation.

Second year students will have the opportunity to experience working in a real-world culinary setting, as they assist in running our onsite restaurant, Old Town Bistro, our catering service, and our quick service counter.

They will rotate through each position including serving, cooking, hosting and supervising, and are able to practice all the skills acquired during class and lab time.