

Culinary Arts



Career & Technical Education Class www.graniteschools.org/cte

Course Information

Location: Check with your Career Center Coordinator
Offered to: 10-11 grades
Registration: GTI Application (signed by parent)
Class Times: 1 period
Length: Year
Credits: 1 credit
Prerequisites: Foods and Nutrition I and II



Course Description

Students will:

- Train for career opportunities in the food service/culinary arts industry
- Learn and practice safety and sanitation procedures, and use and maintain commercial food service equipment.
- Perform quantity food preparation as it relates to catering, bakery, restaurant, hospitality, and fast-food business operations.



Topics Include:

- Skills required in the food industry
- Customer service
- Safety and sanitation
- Basic concepts of food production
- Bakery production
- Storage, preparation, and cooking methods for:
 - stocks, soups, sauces
 - protein cookery
 - fruits and vegetables
 - starch products
 - salads and dressings

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