### 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