Culinary 2

Course Information

Location: Check with your Career Center Coordinator
Offered to: 10 - 12 grades
Class Times: 1 period
Length: Year
Credits: 1 credit
Prerequisites: Foods and Nutrition, Culinary 1

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