

# Culinary 2



*Career & Technical Education Class* [www.graniteschools.org/cte](http://www.graniteschools.org/cte)

## 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

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