Course Information

Location: Check with your Career Center Coordinator
Offered to: 11-12 grades
Registration: GTI Application (signed by parent)
Class Times: 1 period
Length: Year
Credits: 1 credit
Prerequisites: Foods and Nutrition I or II

Course Description

Students will be trained for career opportunities in the food service/culinary arts industry. Students will have the opportunity to learn and practice safety and sanitation procedures, and use and maintain commercial food service equipment. They will 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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February 2022