

# Food Service/Culinary Arts



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

## 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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