

Career & Technical Education (CTE)

CULINARY ARTS 1

Grades: 9-12

Credits: 0.5 Arts/CTE/2nd Language

Prerequisite: None

Repeat for Credit: No

Other: OCCl credit may be available

In a lab setting, students are given the opportunity to learn basic food preparation skills. This class teaches basic knowledge of kitchen safety, sanitation, measuring equivalents, cooking terms and proper use of equipment. Students will study and prepare quick breads, grains, breakfast foods, cookies, vegetables, fruit and nutrition. This class is vocationally approved.

CULINARY ARTS 2

Grades: 9-12

Credits: 0.5 Arts/CTE/2nd Language

Prerequisite: Culinary Arts 1

Repeat for Credit: No

Other: OCCl credit may be available

In a lab setting, students are given the opportunity to practice food preparation skills as they study meat, poultry, pastries, yeast breads, pasta and sauces. Students will also explore the hospitality industry and learn the basic skills needed to be successful in this field.

CULINARY ARTS 3

Grades: 10-12

Credits: 1.0 Arts/CTE/2nd Language

Prerequisite: Culinary Arts 1 & 2

Repeat for Credit: No

Other: OCCl credit may be available

The focus of this course is American regional and international cooking. In this class, students will enhance their food preparation skills preparing a wide variety of unique recipes. Students will continue to explore the hospitality industry and prepare for post-secondary education in culinary and hospitality. Students who complete Culinary 2 & 3 with a grade of "B" or better will qualify for credit through OCCl.

CULINARY ARTS 4

Grades: 11-12

Credits: 1.0 Arts/CTE/2nd Language

Prerequisite: Culinary Arts 3

Repeat for Credit: No

Other: OCCl credit may be available

In this class, students will enhance their food preparation skills preparing a wide variety of unique recipes. Students will continue to explore the hospitality industry and prepare for post-secondary education in culinary and hospitality. Students who complete Culinary 4 with a grade of "B" or better will qualify for College Now credit through OCCl.

SOUS CHEF

Grades: 10-12

Credits: 0.5 Elective

Prerequisite: Culinary 1 & 2 and instructor approval

Repeat for Credit: Yes

Students work as a "Sous Chef" to the instructor, helping set-up and clean-up demonstrations, assisting students in lab activities, preparing ingredients for labs, and other tasks that are necessary to maintain the lab environment. This class builds students' leadership and employability skills that will prepare them for post-secondary education and the workplace.