

HOSPITALITY & TOURISM

CAREER CLUSTER

PROGRAM OF STUDY:

CULINARY ARTS

Course	Credits	Class Periods	Grade	Location
Culinary Arts & Foundations of Restaurant Management	3.0	2	11-12	MCTC
Practicum in Culinary Arts <i>Prerequisites: Culinary Arts and Foundations of Restaurant Management</i>	2.0	2	12	MCTC

CERTIFICATION OPPORTUNITIES

While taking the first year of Culinary Arts, students are prepared for the ServSafe® Manager Certification exam. This management level certification can assist in more job opportunities and the potential for higher pay. The ServSafe® certification is valid for 5 years.



8371V CULINARY ARTS

Grades: 11-12 2 Credits - taken concurrently with Foundations of Restaurant Management

8364V FOUNDATIONS OF RESTAURANT MANAGEMENT

Grades: 11-12 1 Credit - taken concurrently with Culinary Arts

This course provides an introduction to and overview of the culinary industry. Students learn knife skills, industry-specific vocabulary, and experience hands-on labs in all areas of food production using commercial kitchen equipment. Students also learn skills for restaurant management and service.

8373V PRACTICUM IN CULINARY ARTS

Grade: 12 2 Credits

Prerequisites: Culinary Arts and Foundations of Restaurant Management

This course provides a more in-depth application of previously learned knowledge and skills. Students learn to produce more complex dishes appropriate for restaurant service at the on-site bistro and for competition. The Old Town Bistro is run by practicum students and is open to the public for dining and catering services.

PROGRAM EXPERIENCES

Culinary Arts covers a wide range of topics within the industry. After being taught safety and sanitation procedures for handling food and kitchen equipment, students participate in hands-on labs in all areas of food production using commercial grade kitchen equipment. Skills they will learn include basic knife handling and chopping, sautéing, baking, grilling, and plate presentation. Second year students will have the opportunity to experience working in a restaurant setting, as they assist in running our onsite bistro. They will rotate through each position including serving, cooking, hosting and supervising, and are able to practice all the skills acquired during class and lab time. Taking our Culinary Arts courses also exposes students to a variety of post-secondary options in the restaurant and service industry.

EXPECTATIONS OF STUDENTS

- Ability to work on projects both independently and in a group setting.
- Exhibit professional behavior in both the classroom and studio.
- Show willingness to learn theory before lab time in studio.
- Demonstrate excellent communication skills.



CAREER POSSIBILITIES

- Executive Chef
- Nutritionist
- Pastry Chef
- Personal Health Coach
- Restaurant Owner
- Sous Chef