



COOKING & RELATED CULINARY ARTS

Throughout the world, more people are employed in the hospitality and culinary fields than in any other area. This program prepares students for entry-level employment or college opportunities in the hospitality industry or food service/culinary industry. Students will progress through a variety of practical hands-on learning experiences and real world activities in the Drift Inn Restaurant and through catered banquet services.



SPECIAL CLASS FEATURES

- > Compete in "Food Network" Style Competitions
- > On-the-job training in Drift Inn Restaurant
- > Participate in SkillsUSA
- > Regional and ethnic menu planning for Friday specials
- > Hands-on demonstrations
- > Earn National ServSafe certification
- > Earn a ServSafe certificate and/or ProStart certification
- > Obtain a Senior Math credit and VPAA credit
- > Career-Ready to enter workforce



EMPLOYMENT SKILLS FOR THE FUTURE



- Problem Solving
- Employability Skills
- Teamwork / Collaboration
- Use of Industry Standard Equipment and Technology

COURSE CONTENT

- Baking & Pastry
- Food Presentation
- Customer Service
- Point of Order System
- Menu Planning
- Dining Room Service
- Health Code & OSHA Regulations
- Standardized & Customized Recipes
- Short Order & Banquet Services
- Sanitation & Safety Procedures