General Course Information

| Course Name: Culinary Arts I | |
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| Department: Family and Consumer Science | Grade Level(s): 9-12 |
| Duration/Credits: 1 year, 1 credit | Prerequisites: none |
| BOE Approval Date: | Course Code: H4521 |

Course Description:

Culinary Arts I is also known as ProStart I. ProStart is a program created by the National Restaurant Association Educational Foundation. Students learn the management and culinary skills needed for home cooking and for a career in the foodservice industry. Educational strategies and technologies are utilized for classroom instruction. In addition, there is an emphasis on safety and sanitation, communication, management, and customer service. Upon completion of the safety and sanitation unit, students will have the opportunity to earn an industry recognized certificate, ServSafe. Students will learn and practice knife skills, cooking methods, and kitchen math through culinary lab experiences that may include salads, sandwiches, pizza, stocks, sauces, soups, and baking.

Course Rationale:

Culinary careers are in high demand and will continue to grow. This course will prepare students for careers or post-secondary programs related to the hospitality, tourism, and culinary industry.

Course Objectives:

- The student will analyze career paths within the food production and food services industries
- The student will write reflectively about lab procedures and evaluate final products and group participation. (A+ Writing)
- The student will discuss and demonstrate professional food preparation methods and techniques. (A+ Speaking and Listening)
- The student will understand and demonstrate lab procedures and expectations that can be used in the food industry.
- The student will research and apply kitchen safety, food safety and sanitation procedures. (A+ Researching)
- The student will read and analyze recipes and food safety manuals. (A+ Reading)