

Culinary Arts P (H7512)

Recommended prerequisite: 11th and 12th grades

SDUHSD Graduation requirement: Practical Art or Elective

Meets A-G requirement: G- College Prep Elective

This introductory course is designed to teach students basic concepts in food preparation, food safety, nutrition, workplace skills, and related culinary concepts. Students will practice hands-on skills, follow written and verbal directions, and maintain a safe, sanitary work environment while they plan, prepare, cook, and enjoy a variety of dishes while working as a team with their classmates. This course is designed to teach students career and technical skills that they can use and build upon for years to come in their personal lives, the community and the workplace.

CTE Pathway: Food Service and Hospitality

Course Sequence to complete pathway:

	Concentration	Capstone	Enrichment
These courses must be taken in this order to earn completion in the pathway:	Culinary Arts P	Culinary Arts 2	Sous Chef