



ENGAGE • EMPOWER • ENRICH

Department of Teaching and Learning
Career and Technical Education
Course Information

Introduction to Culinary Arts

Course Credit: 1.0

Course Codes: 875101 / 875161

Grades: 10 - 12

Counselors are available to assist parents and students with course selections. Families may arrange to meet with counselors by contacting the school's counseling department.

COURSE DESCRIPTION

This is a concentration course in the Hospitality & Tourism career cluster. Introduction to Culinary Arts students investigate food safety and sanitation, culinary preparation foundations, basic culinary skills, diverse cuisines, service styles, nutrition and menu development, and the economics of food. Students also explore postsecondary education options and career opportunities within the food service industry.

This course counts as an elective credit.

COURSE COMPETENCIES

[Course competencies can be found in the Curriculum Guides section.](#)

PREREQUISITE

[Gourmet Foods](#)

WORK-BASED LEARNING EXPERIENCE

[Service Learning](#)

CREDENTIAL

Students are eligible to sit for the following credential:



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[Workplace Readiness Skills](#)

CAREER AND TECHNICAL STUDENT ORGANIZATION (CTSO)

Family, Career and Community Leaders of America (FCCLA) provides opportunities for students to prepare for multiple roles of family member, wage earner, and community leader as they develop skills for life through Family and Consumer Sciences Education.



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BENEFITS OF CAREER AND TECHNICAL STUDENT ORGANIZATIONS INCLUDE:

- Provides a hand-on approach to learning
- Refines career objectives through realistic experiences
- Promotes awareness of new career opportunities
- Develops skills and responsibilities for being a role model and mentor
- Cultivates social development and awareness
- Develops a sense of community and volunteerism
- Develops an appreciation and understanding for cultural diversity
- Improves communication and decision-making skills
- Provides for personal development
- Develops interpersonal and leadership skills
- Develops responsibility and self-confidence
- Provides opportunities for recognition

LAB FEE

\$40.00

OPTIONS FOR NEXT COURSE

- [Food Science and Dietetics](#)