

Culinary Arts Course Schedule

Introduction to Culinary Arts - 20.5310081/82 - 2 semesters.

This course is designed to introduce students to fundamental food preparation terms, concepts and methods in Culinary Arts where laboratory practice will parallel class work. Fundamental techniques, skills and terminology are covered and mastered with an emphasis on basic kitchen and dining room safety, sanitation, equipment maintenance and operation procedures. The course also provides an overview of the professionalism in the culinary industry and career opportunities leading to a career pathway to Culinary Arts.

Culinary Arts I - 20.5321081/82 - 2 semesters.

Culinary Arts I is designed to create a complete foundation and understanding of Culinary Arts leading to post-secondary education or a food service career. Building from techniques and skills learned in Introduction to Culinary Arts, this fundamentals course begins to involve in-depth knowledge and hands-on skill mastery of Culinary Arts. **Prerequisite:** Intro to Culinary Arts.

Culinary Arts II - 20.5331081/82 - 2 semesters.

Culinary Arts II is an advanced and rigorous in-depth course designed for the student in the Culinary Arts Pathway who wishes to continue their education at the post secondary level or enter the foodservice industry as a proficient and well-rounded individual. Strong importance is given to refining hands on production of the classic fundamentals in the commercial kitchen. Students in Culinary II run their own restaurant while learning valuable lessons about costing, menu design, management and more. **Prerequisite:** Intro to Culinary Arts & Culinary Arts I.

Culinary Internship - 20.0372081/82 - 2 semesters.

Prerequisite: Intro to Culinary Arts, Culinary Arts I and Culinary Arts II.