

CULINARY ARTS

CULINARY ARTS and HOSPITALITY MANAGEMENT

The student will participate in the management and the operation of Bernie's Place restaurant. Through this experience, students will develop skills in table service, cashiering, baking, salad preparation, quantity food production, breakfast, cleaning and sanitation, menu planning and more. Practical experience will be gained in the use of commercial restaurant equipment and dealing with the public. Program completion can lead to opportunities for entry into food service areas in positions found in cafeterias, schools, hotels, fast-food service plants, factories, clubs and restaurants. By maintaining a "B" in the ProStart curriculum, receiving a SERVSAFE certification, and receiving a "B" in a food industry internship, students may earn 9 hours of college credit.

Culinary Arts & Hospitality 1 5440M

- **Recommended Grade Level:** 10-11
- **Recommended Prerequisites:** Nutrition & Wellness
- **Credits:** 2-block class—2 credits per semester; 2 semester course; total of 4 credits

Advanced Culinary Arts & Hospitality 2 5346M

- **Recommended Grade Level:** 11-12
- **Recommended Prerequisites:** Successful completion of Culinary Arts 1
- **Credits:** 3-block class—3 credits per semester; 2 semester course; total of 6 credits

