

# CULINARY ARTS

## **Culinary Arts 1 – AM**

8555 Full Year – 4 Credits  
Open to Grade 11 4 Periods Per Day

Year 1 courses include:

- Hospitality Fundamentals
- Fundamentals of Food Protection

*Application required.*

*Recommended: Everyday Cooking, Experience with Food*

## **Culinary Arts 2 – PM**

8565 Full Year – 4 Credits  
Open to Grade 12 4 Periods Per Day

Year 2 courses include:

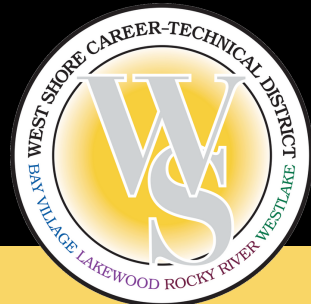
- Dining Room Service and Operations
- Restaurant Management
- Hospitality and Tourism Capstone (optional 2 additional credits)

*Prerequisite: Culinary Arts 1*

Culinary Arts is a two-year curriculum designed for students who wish to pursue a career in the food service/hospitality industry. During year 1, students will learn the fundamentals of food preparation such as: safety, sanitation, knife cuts, stocks, soups, sauces and cooking methods. They will apply plating and presentation principles to deliver attractive menu items, establish food specifications and prep lists, and develop ingredient and portion control guidelines. Students will prepare menu items for the Ranger Cafe, a student run restaurant that is open to the public. The restaurant provides a realistic hands-on approach to better prepare students for the foodservice industry. Students are also expected to obtain a job in the foodservice/hospitality industry and work part-time by the end of their junior year.

Students will prepare for certification by the National Restaurant Association (NRA) and the Ohio Department of Health by completing the ServSafe curriculum for food safety training. This will allow students to act as Person-in-Charge for food facilities, schools, churches, etc. This covers principles of food microbiology, and standards and measures for prevention of foodborne diseases. Students will have the opportunity to earn ServSafe certification if they pass the national certification exam.

During year two, students are responsible for the food and beverage production and table service of the West Shore Career-Technical restaurant, the Ranger Café. Students will apply strategies and techniques to identify and meet dining guests' needs. They will provide table and beverage service, maintain eating areas, meeting spaces and serving stations, and take and manage reservations. Other topics include food science, nutritional analysis, business law and ethics, and economics and marketing.



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Students are expected to continue to work in culinary arts and/or a hospitality position and earn a minimum of 200 hours to earn ProStart Certification. Students will also gain on-the-job training working in the Ranger Café. Passage of both the ProStart 1 and 2 exams and the successful completion of a work experience evaluation can lead to ProStart certification upon graduation. Transportation to work sites is the student's responsibility.

Students will have the additional opportunity in the Culinary Arts Capstone course to receive credit for both in-school and/or out-of-school learning experiences.

College Credit Possible: Student must fulfill requirements of the college.

Certifications: ServSafe, ProStart

Internship Opportunities (paid or unpaid): Students are to obtain and complete a minimum of 200 hours of work experience in a related occupation outside their school day.

Career Technical Student Organization: FCCLA

Possible Career Opportunities:

- Chef
- Line/Prep Cook
- Caterer
- Dietary Assistant
- Host/Hostess
- Server
- Executive Chef
- Pastry Chef
- Sales Associate in Food Service
- Banquet Manager
- Restaurant Manager
- Product Research and Development
- Food & Beverage Director
- Food Science
- Restaurant Owner
- General Manager

