

Culinary Arts

Instructor: Buffie Klumpenhower

Location: Miyamura High School – morning session

Career Cluster: Hospitality and Tourism

Program Overview:

This course will introduce students to the fundamentals of professional cooking. The lab courses are to be taken simultaneously with the theory courses. This is a hands-on learning experience. Upon completion of this program of study, the student will be able to demonstrate kitchen safety, display safe knife skills, cook basic preparations, display general housekeeping skills, demonstrate proper sanitation methods and procedures, and display clean-up skills. Areas of instruction will include: cooking and service a large variety of foods, properly using appliances and equipment, knowing and demonstrating the fundamentals of sanitations, knowing basic nutrition facts and practices, recognizing the administrative practices and food service, knowing kitchen equipment and food service terminology, demonstrating food safety and sanitation, and identifying practices for workforce success.

Academic Readiness:

- The student must possess the ability to complete basic mathematical computations in the areas of fractions, ratios, proportions, and liquid/volume measurements.
- It is desired that the student be able to read at the 10th grade level.

Considerations:

- Home school buses transport students to this off-campus site.
- Enrolling students are making a commitment for two semesters. There may be a few openings for the spring semester.
- Students must wear appropriate attire in order to participate in food preparation. Such attire is: chef's hat, chef's coat, and closed-toe footwear.
- Students have the opportunity to earn ServSafe Certification.

Anticipated Course Offerings:

- Fall semester
 - CART 101 - Introduction to Culinary Arts
 - CART 102 - Soups, Stocks, & Sauces
 - CART 108 - ServSafe
- Spring semester
 - CART 110 - Culinary Arts Internship
 - CART 123 - Cooking for Diet, Health and Wellness
 - CART 293 – T: Advanced Baking Basics