Introduction to Culinary Arts I

This course prepares students for entry- level employment in the hospitality/food service industry. Students are taught basic professional cooking skills, baking, foodservice sanitation, kitchen safety, catering, table service and menu planning. Students also acquire business skills for successful employment and develop and experience personal growth through goal setting and career development activities. Fees are associated with this course.

High School Credits: 1
School Level: High School

Grade: 11

Program: CTE: Family and Consumer Sciences