

Culinary Arts II

Students receive instruction in classical cooking methods (broiling, sautéing, deep fat frying, steaming, poaching, roasting) and preparation of special dishes, ethnic cookery, U.S. regional cookery, soups, sauces and salads. Students also receive instruction in basic baking of yeast dough products, pastry and simple cake decorating. Students take the ServSafe Food Safety and NOCTI Cook II industry certifications upon completion of this course. Fees are associated with this course.

High School Credits: 2

School Level: High School

Grade: 12

Prerequisites:

Introduction to Culinary Arts I

Program: CTE: Family and Consumer Sciences