

Culinary Arts

(2-Year Technical Program, 3 credits per full year)

Learn About:

- Food preparation
- Creative ways to present food
- Management and service

Develop These Skills:

- Designing food and dessert platters
- Food preparation for the CDC Café
- Communication skills to use while working with clients



Restaurant
Manager

Chef

Dietitian



In This Program You:

- Get to create while applying academic knowledge to the hands on learning environment
- Learn how to use industry equipment
- Explore careers in the culinary arts field

**INTRODUCTORY COURSE
TRY IT OUT!! .5 Credits**

INTRO TO CULINARY ARTS

Students will be introduced to the basic history of food preparation, techniques, food production skills, equipment identification and use, recipe instructions, organization and safety, personal hygiene and sanitation, work place behavior, employee responsibilities, resume writing, interview skills and cooking basics. In addition students will be instructed in food related science, weights and measurements and mathematical applications.