

Culinary Arts

The Culinary Arts program is a challenging & exciting course of study designed to meet the needs of a diverse population of students while providing rigorous training experiences & knowledge of the food service industry. Students entering the program are offered the opportunity to prepare for a wide range of careers within this field. Students develop core skill sets in the following areas: sanitation, safety, basic food preparation, equipment operation, safe knife skills, terminology, measurement, front-of-the-house management & service, recipe cost controls, short order cooking, quantity food preparation, & baking.

High School Credit (s): 3 credits earned in Culinary 1 (*Elective*)
4 credits earned in Culinary 2 (**1 Science & 3 Electives**)

College Credit(s): 3 New England & Culinary Institute credits **SAVINGS OF \$1050** (approx. 2015/2016 tuition)
Students have the opportunity to complete a 9-week course (approx.) at NECI. If this program is completed, students are eligible for a **\$12,000** participation scholarship.

Certification(s): Servsafe, CPR
Grades: 10th – 12th **Numerically Graded** **Year Long** (each program)

Students should know basic math, specifically measurements (i.e. arithmetic calculations with fractions in volume & weight), have at least a 7th grade reading level.

Introductory Class to the Culinary Arts Program

International & Regional Foods/ Food Systems (Course #3522): This course will study the distinct regional cooking styles of America & it's neighbors. Students will work side by side with a professional chef to create international foods from all areas of the world. This course will explore the concepts in cultural differences & similarities & the preparation of the food specialties of the major geographical areas of the world.

High School Credit(s): 0.5 credits earned towards elective credit for one semester & 1.0 for year long.
Grades: 9th – 11th **Numerically Graded** **One Semester OR Year Long**