

## **CULINARY ARTS**

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### **Cafeteria Training 11**

#### **Culinary Arts**

*Prerequisite:* NONE

The cafeteria program is an introduction to commercial food preparation. Its primary aim is to give students practice experience and a sound background in the basic theories of quantity food preparation and production. The hands-on approach is designed to familiarize the student with the use of hand tools, equipment and machinery with an emphasis on safety, sanitation and the operational flow of a business. Students will receive instruction in making stocks, soups, sauces and desserts; and in roasting, deep frying, vegetable preparation, short order cooking, bread baking, salad and sandwich making and beverages and counter service including cashiering. Students will develop personal and vocational skills, learn to work in teams and get along with other people, apply safety and accident prevention procedures, learn the elements of kitchen management and operate and maintain kitchen equipment, including the microwave. Participation in the preparation for and serving of, at least one after-school hours banquet is a mandatory requirement of the course.

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This course is designed for greater in-depth training in all aspects of cooking, with emphasis on proper nutrition and the preparation of balanced menus for 10-250 people and is designed to prepare students for careers in the hospitality and foods industry. Students will receive instruction in making stocks, soups, sauces and desserts; and in roasting, deep frying, vegetable preparation, short order cooking, bread baking, salad and sandwich making and beverages and counter service including cashiering. Students will develop personal and vocational skills, learn to work in teams and get along with other people, apply safety and accident prevention procedures, learn the elements of kitchen management and operate and maintain kitchen equipment, including the microwave. Participation in the preparation for and serving of, at least one after-school hours banquet is a mandatory requirement of the course.

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