

# CULINARY ARTS

- Create and design the latest in gourmet cuisine for the ultimate experience in dining events and competitions
- Manage a professional kitchen and restaurant using advanced culinary and food service industry techniques
- Work alongside professional chefs, bakers, cake decorators, and restaurant managers

## CULINARY ARTS I (12.0500.10)

MEETS CTE REQUIREMENT      GRADE LEVEL: 10      COURSE LENGTH: 1 year  
CREDITS: 1      LOCATION: CHS Campus      PREREQUISITE: None

Culinary Arts I introduces students to the importance of health and wellness in a workplace, technological literacy, applying problem solving and decision making, practicing laboratory procedures and safety practices, and the legal and ethical environment of the culinary arts industry. Further exploration of the basic concepts of nutrition, food-borne illness and food safety, chemical processes involved in leavening and fermentation, and the sources and uses of carbohydrates, lipids, and proteins. Kitchen lab work will primarily concentrate on identifying and using large and small commercial equipment and smallwares, basic food and sauce preparation and baking and plate presentation.

***Additional Requirements: Apache County Health Department dress code, OSHA requirements, and Fire Code laws will be strictly enforced while working in kitchen.***

## CULINARY ARTS II (12.0500.20)

MEETS CTE REQUIREMENT      GRADE LEVEL: 11      COURSE LENGTH: 1 year  
CREDITS: 1      LOCATION: CHS Campus  
PREREQUISITE: "Passing grade" or higher in Culinary Arts I

Emphasis will be placed on work-based learning experiences, oral and written communications skills, safety and sanitation, identifying large and small commercial equipment and wares, and interpreting recipes and applying food preparation skills. Students will work with seasonings, hot & cold food preparation, baking, nutrition, and learn about business and financial management, inventory control, and evaluating leadership styles. This course will provide students with the skills needed for SkillsUSA and C-CAP competitions as juniors and seniors. Students will be encouraged to participate in the SkillsUSA organization.

***Additional Requirements: Apache County Health Department dress code, OSHA requirements and Fire Code Laws will be strictly enforced when working in kitchen.***

## CULINARY ARTS III (12.0500.21)

MEETS CTE REQUIREMENT      GRADE LEVEL: 12      COURSE LENGTH: 1 year  
CREDITS: 2 (2-Hour Block Class)      LOCATION: CHS Campus  
PREREQUISITE: "Passing grade" or higher in Culinary Arts II & Instructor Recommendation

Emphasis is placed on business and financial management practices needed for culinary arts entrepreneurs, leadership styles and activities appropriate for the culinary arts profession, managing food production inventories, performing front of the house duties, and demonstrating marketing and merchandising of food products. Advanced applications in food preparation skills, recipe interpretation, hot and cold food preparation, baking and pastry preparation, and nutritional concepts will be emphasized. This course will provide students with the skills needed for NATIVESkills and C-CAP competitions as well as job shadow experiences and opportunities for tours, festivals and other functions. Students will be given the opportunity to complete certification in the TIPS© program, which is directly applicable in the restaurant/hotel industry. Other industry certifications may also apply including ServSafe© certification.

***Additional Requirements: Apache County Health Department dress code, OSHA requirements and Fire Code Laws will be strictly enforced while working in kitchen.***