



Culinary Arts/Restaurant Management

LEVEL 1

**Join the fastest growing industry in America!
Culinary Arts gives students the opportunity to develop skills for employment based on industry standards.**



The program includes food preparation in a commercial kitchen, a student-run restaurant, snack bar, and a production bake sale.



Students learn food safety principles, professional food-handling techniques and quantity preparation through the use of commercial equipment and standardized recipes.



Students earn the Servsafe Employee Certification and have the opportunity to earn the Food Protection Managers License giving them a real edge in the food-service industry!



Classroom and lab activities will include a variety of hands-on commercial kitchen experiences, class discussion, open-ended problem solving, work-based learning, and project-based learning.

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American Culinary Federation