

ADVANCED CULINARY ARTS AND FOOD SERVICE MANAGEMENT

Requirement area: CTE or Elective

Course code: VAC300

Grade Level: 10, 11, 12

Prerequisite: Culinary 1 or equivalent repeatable

Length: Yearlong (1.0 credit), repeatable

Homework: 0-1 hours per week

Description: This course focuses on the advanced study of cooking and baking techniques, workplace and sanitation regulations, and the principals of foodservice management. This is a lab class that will split time between advanced food production and topics in foodservice management such as ordering, costing and workplace law. Real world catering will be included and will offer the opportunity for authentic practice.