

CULINARY ARTS 2

Requirement area: CTE or Elective

Course code: VCA200

Grade Level: 9, 10, 11, 12

Prerequisite: Culinary 1, repeatable

Length: 1 semester (0.5 credit)

Homework: 0-1 hours per week

Description: Culinary Arts 2 is an advanced course that builds on the food preparation skills acquired in Culinary Arts 1. Students will complete units in meat/poultry preparations, fish and shellfish, pies and various desserts, custards, dessert sauces while exploring preparation of ethnic foods. Plate presentation and menu planning will also be covered. Students will also continue to explore food-related careers while involved in a variety of individual and group lab activities.