



Culinary Arts

INTRO TO CULINARY ARTS

9-12 grades

This course is designed to deliver industry standards-based instruction through the use of the Pro Start Curriculum from the Illinois Restaurant Association. Students will develop competencies leading to entry-level hospitality and industry employment. Instructional unit topics will include food safety, sanitation, professional knife skills, basic nutrition, station set-up, and food service equipment operation. Students will begin food preparation including fruits, vegetables, dairy products, egg cookery, potato cookery, and grains and pastas. Throughout the course, industry ethics, transitional skills and workplace skills will be emphasized through integration. Students will participate in Pro Start seminars and attend industry events.

CULINARY ARTS I

10-12 grades

This double-period course is designed to continue industry standards-based instruction through the use of the Pro Start Curriculum from the Illinois Restaurant Association that will lead to the development of intermediate level student competencies and subsequent industry employment. Students will review and continue work toward mastery of knife skills, safety and sanitation, nutrition and menu-planning. Food preparation will include soups, stocks, sauces, salads/ salad dressings, sandwiches, meat, fish/shellfish, poultry, hors d' oeuvres, canapé's, baking and pastries. Use of commercial equipment, terminology, procedures and training including cooking technique, flavors and seasoning, and plate preparation will be emphasized. Students will spend significant time in this course, observing and participating in minimal food preparations in the high school cafeteria. Students will also experience daily operations in the back of the house. Throughout the course, industry ethics, transitional skills and workplace skills will be emphasized through integration. Students will participate in Pro Start seminars and attend industry events.

CULINARY ARTS II

11-12 grades

This double-period course is designed to continue industry standards-based instruction through the use of the Pro Start Curriculum from the Illinois Restaurant Association that leads to the development of advanced student competencies and subsequent industry employment. Entrée' preparation which includes advanced baking and pastry, advanced poultry, meat, and seafood preparation are the instructional emphasis of the course. Students also continue to develop previously introduced skills in restaurant dining and table service and purchasing and inventory. Students also participate in basic Culinary Management Skills, Front and Back of the House training, and daily operation of a café / restaurant. Throughout the course, industry ethics, transitional skills and workplace skills are emphasized through integration and participation in Pro Start seminars and other industry events. Students may also have the opportunity to compete in regional culinary competitions. Students continue to build on their professional portfolios started in Culinary Arts I as well as research culinary careers and scholarship opportunities.

***College credit is available with Moraine Valley & Joliet Junior Community Colleges for students that earn an A or B for the entire year; RTM 102-Quantity Food Production I (MVCC, 4 credits)' HOSP 120 Exploring the Hospitality Industry (JJC, 3 credits).**

Career Program