


CULINARY ARTS



Why Reese Center Culinary Arts?

- Students work in our premier Culinary facility, including two instructional kitchens, full-service restaurant kitchen, quick-serve counter, and banquet facilities
- Instructors classically trained at The Culinary Institute of America and Johnson and Wales University
- Potential internship and employability opportunities with program business partners
- Industry certification opportunities: ServSafe Food Handler, ServSafe Food Manager, and OSHA

		HOSPITALITY AND TOURISM PROGRAM		
		Culinary Arts Pathway		
#	Course	Credit	Grade	Location
1	Culinary Arts <i>No Prerequisite</i>	2.0	10-11	Reese Center*
2	Advanced Culinary Arts (Advanced CTE Course) <i>Prerequisite: Culinary Arts</i>	2.0	11-12	Reese Center*
3	Practicum in Culinary Arts (Advanced CTE Course) <i>Prerequisite: Advanced Culinary Arts</i>	2.0	12	Reese Center*

* Student must apply, be accepted, and commit to the Culinary Arts program in order to take courses at Reese Center.

In **Culinary Arts**, students begin learning the fundamentals and principles of the art of cooking and the science of baking. Students then apply their knowledge in hands-on lab experiences in the classroom kitchen and an authentic restaurant.

In **Advanced Culinary Arts**, students extend and enhance the lab-based skills introduced in Culinary Arts. The class emphasizes the principles of planning, organizing, staffing, directing, and managing a variety of food service operations. Student gain insight into the marketing and management operations of restaurants.

In **Practicum in Culinary Arts**, students are provided occupationally specific opportunities to participate in a learning experience combining classroom instruction with actual business and industry career experiences. Practicum supports strong partnerships among schools, businesses, and community institutions to prepare students with a variety of skills in a fast-changing workplace.



It is the policy of this school district not to discriminate on the basis of gender, race, handicap, color, or national origin in its educational and vocational programs, activities, or employment as required by title IX, Section 504, and title VI.