

Intro to Culinary Arts

Students will learn foundational kitchen knowledge, such as basic kitchen safety and sanitation, knife skills, and kitchen measurements and conversions. They will also learn the terminology, techniques, and ingredients used in a professional kitchen. The course will develop students' practical application of technical skills and their culinary knowledge base to create a fun and challenging learning environment.

Year-long course (10 credits)

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NHS General Elective

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UC/CSU a-g approved –
G College Preparatory Elective

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Homework Time: Minimal, if any

Students who are interested in these courses:

- Have interests in food and its preparation
- May be interested in pursuing a culinary education, or may just want to learn the basics of cooking
- Enjoy hands-on learning



CULINARY ARTS PROGRAM



Intro to Culinary Arts

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Advanced Culinary Arts

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Catering & Events

Advanced Culinary Arts

This course emphasizes life and career skills and their application to real world job situations. This class will cover various global cuisines and expose students to advanced techniques in food preparation, as they continue to refine their skills. This class covers both savory and sweet culinary topics, including a baking and pastry unit. Students will learn about various aspects of the restaurant industry, including menu development, marketing, and customer service.

Prerequisite: Intro to Culinary Arts and teacher recommendation

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Year-long course (10 credits)

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NHS General Elective

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UC/CSU a-g approved –
G College Preparatory Elective

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Homework Time: Minimal, if any



Work We Do

Students will...

- Learn about and demonstrate safe and sanitary kitchen procedures
- Get hands-on experience with both cooking and baking techniques
- Work collaboratively in groups to prepare different foods
- Maintain an organized notebook of recipes, techniques, and terminology



Catering & Events

Students will take a leadership role in culinary events, catering, and fundraisers for NHS Culinary Arts. They will learn about the logistics of planning events and larger scale production for bake sales, banquets, and other catered events on campus. Students will be involved in everything from the brainstorming and marketing, to the costing, preparing, and selling of products.

Prerequisite: Co-enrollment in another culinary class or teacher recommendation

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Year-long course (10 credits)

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NHS General Elective

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Homework Time: Minimal, if any