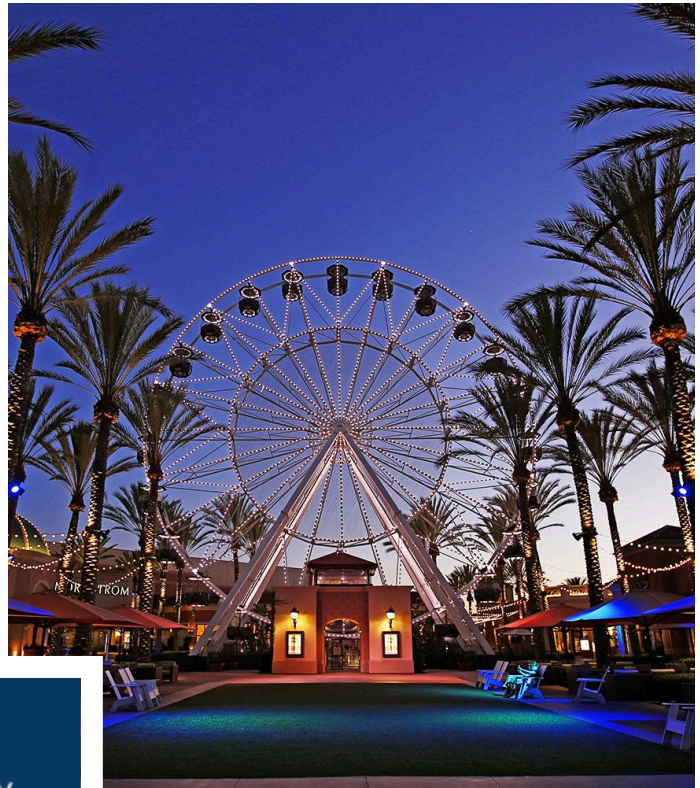




Advanced Culinary

Aspects to include in this section:

- Year long course 10 credits
- Must of taken and passed Intro to Culinary
- 30-40 minutes practice time most classes we will be actively cooking most classes.



Course Description

In this course students will touch on their Culinary skills that they learned from Intro to Culinary and learn new advanced skills. In this class we will be working on catering orders for various school events, like a big bake sale for night of the arts, parent volunteer breakfast, cinnamon rolls sales for the holidays etc. In this class we have two big projects a year. This is a participation based class and you will get graded on both individual work and group work.

What You Will Learn

In this class students will learn communication skills, and how to effectively work in a group setting. Students will get experience on what it is like to work on large scale food orders.

By the end of this year long course students will be in confident in all aspects of working in a kitchen and they will be able to develop recipes all on their own.

Why YOU Should Take Advanced Culinary

- If you are a student who enjoys working in groups.
- If you have wondered what it is like to cook for a large group of people.
- If you are goal oriented and enjoy seeing your hard work pay off.
- If you are a hands-on learner.
- If you have any interest in working in the food industry.



"You get to learn while also making food and new friends"