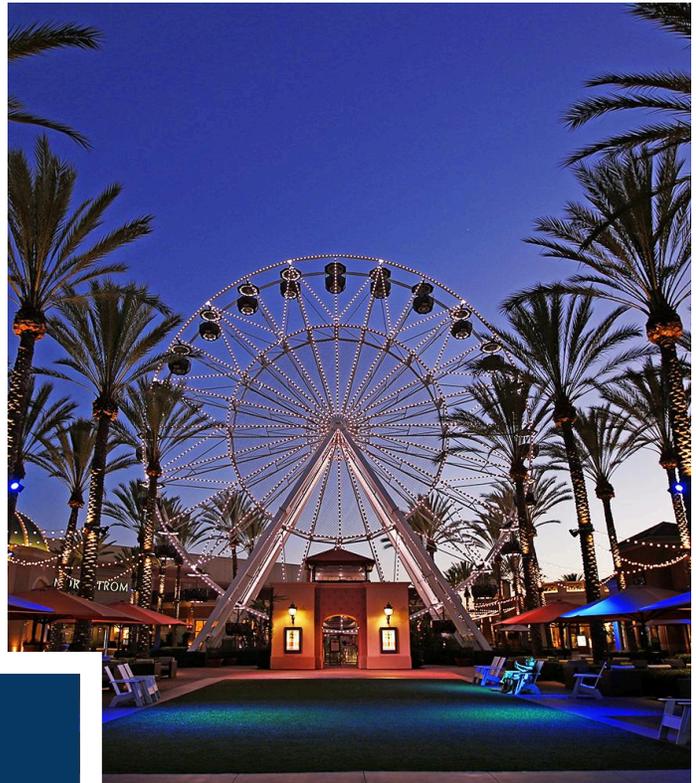




Intro to Culinary

Aspects to include in this section:

- Year long course→10 credits
- No prerequisites needed
- 30-40 minutes practice time most classes
- We will be actively cooking most classes



Course Description

This is an entry level class that will cover almost all aspects of the kitchen, from cleaning to preparing meals. Students will be graded on both group work and individual work. This is a class that is mostly participation based and all students are expected to participate in cooking labs. We have two big projects each year and homework is not common if all work gets finished in class.

What You Will Learn

In this course students will learn time management and problem solving. Students with a strong work ethic will excel in this course. By the end of this year-long course, students should be able to display knife skills and understand the basics of cooking, from reading a recipe to creating a complete meal.

Why YOU Should Take Intro to Culinary Arts

- Students who enjoy being active and creative will succeed in this class
- If you ever wondered what it would be like to work in a restaurant
- If you enjoy working in a group setting
- If you enjoy seeing your hard work turn into something delicious.



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