

# CULINARY ARTS CAPE ACADEMY

*\*Successful completion of course sequence and exam will earn a student ServSafe Certification*

## **Culinary Arts I 88005100**

**Grade(s): 9-11**

**Pre-Req: N/A**

This course covers the history of the food service industry and careers in that industry. Also covered are state mandated guidelines for food service and how to attain food handler training certification; safety in the workplace; employability skills; leadership/teamwork skills; care and use of commercial culinary equipment; basic food science; basic nutrition; and following recipes in food preparation labs. This course involves both theory and actual hands on experience. It is designed to prepare students for gainful employment and/or entry into the food production and service industry.

## **Culinary Arts II 88005200**

**Grade(s): 10-12**

**Pre-Req: Successful completion of Culinary I with A or B average, Advanced Culinary Application and recommendation**

In this course students will learn and perform front-of-the-house and back-of-the-house duties. Students will prepare quality food products and present them creatively; demonstrate safe, sanitary work procedures; understand food science principles related to cooking and baking; and utilize nutrition concepts when planning meals/menus. This course involves both theory and actual hands on experience. It is designed to prepare students for gainful employment and/or entry into the food production and service industry.

**\*This course meets the art requirement for graduation**

## **Culinary Arts III 88005300**

**Grade(s): 10-12**

**Pre-Req: Successful completion of Culinary I and II with A or B average, Advanced Culinary Application and recommendation**

In this course the student will research career opportunities in professional cooking/baking; follow guidelines on food selection, purchasing, and storage; and use communication skills. Students will prepare and present a variety of advanced food products; create centerpieces; and research laws specific to the hospitality industry (including handling of alcohol). Also covered are management skills; how to develop a business plan; and utilization of technology in the workplace. Students will be tested as food safety managers through training/certification programs that are acceptable in Florida. This course involves both theory and actual hands on experience. It is designed to prepare students for gainful employment and/or entry into the food production and service industry.

**\*This course meets the art requirement for graduation**

## **Culinary Arts IV Honors 88005400**

**Grade(s): 12**

**Pre-Req: Successful completion of Culinary I, II, and III with A or B average, Advanced Culinary Application and recommendation**

In this course students will prepare various meals and food products including those for individuals with various nutritional needs and/or dietary restrictions. The relationship between nutrition and wellness will be examined. Cost control techniques and profitability will be covered as well as analysis of food establishment menus. Students will also demonstrate basic financial literacy skills. This course involves both theory and actual hands on experience. It is designed to prepare students for gainful employment and/or entry into the food production and service industry.

- **Honors Level Course Note:** Academic rigor is more than simply assigning to students a greater quantity of work. Through the application, analysis, evaluation, and creation of complex ideas that are often abstract and multi-faceted, students are challenged to think and collaborate critically on the content they are learning.
- **Advanced Placement Course:** Students earn 6 Quality Points on their weighted GPA for these courses; however, to earn college credit, the student must pass an end of the year course given by the College Board.
- **LH Courses:** LH is designated Local Honors. This means that the district has deemed the course honors; however, the state has not. Some scholarships, and post secondary institutions may not consider these courses Honors level.