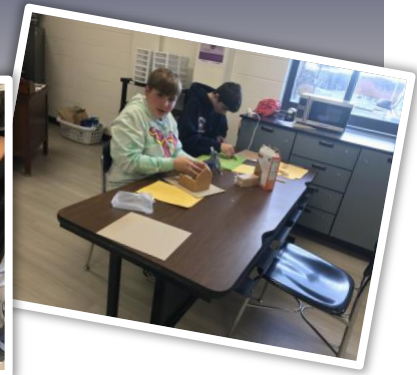
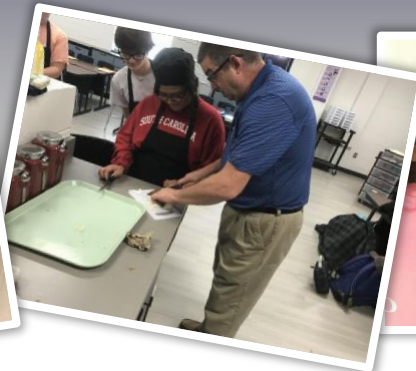


Culinary Arts



For Students Who Enjoy

- cooking
- baking
- working in a kitchen
- catering

Possible Careers

Chef Food Production Manager
Food Stylist Food Scientist Cook
Nutritionist



Student Organization

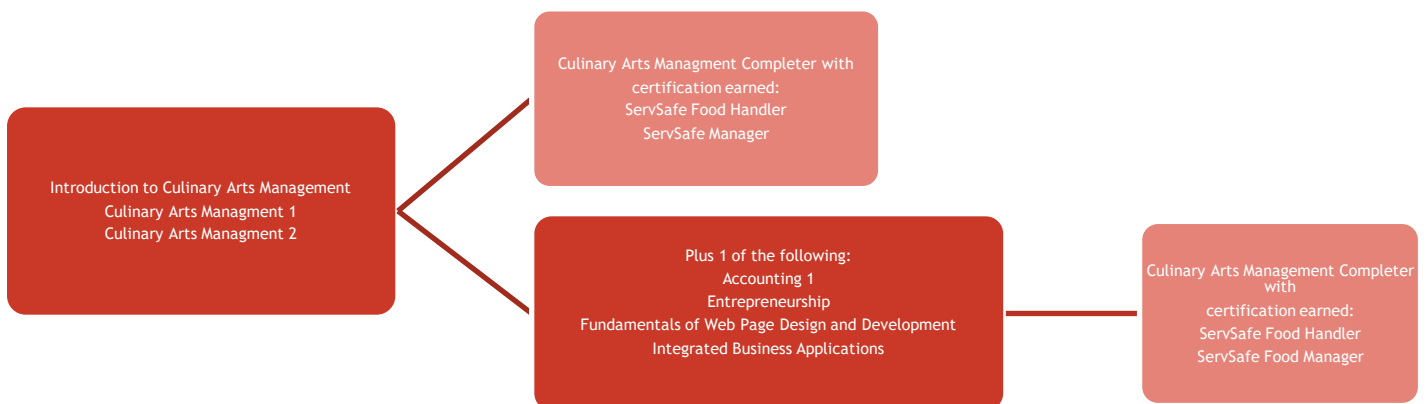
Family, Career and Community Leaders of America is a national Career and Technical Student Organization that provides personal growth, leadership development, and career preparation opportunities for students in Family and Consumer Sciences education.

Certifications Earned

ServSafe Food Handler
ServSafe Manager

Courses Offered at Clover High School

(DESCRIPTIONS FOR EACH COURSE ON BACK)



Course Descriptions

Introduction to Culinary Arts - 1 Unit - Grades 9- 10

College Preparatory Prerequisites: none

Introduction to Culinary Arts provides students with an introduction to the skills that are needed for the preparation and serving of a great variety of foods in the food preparation industry. These skills are required for Culinary Arts 1 and are necessary if the student is interested in pursuing a career in food preparation. Hands-on practice of these skills in the culinary arts kitchen is an integral part of the course. **Students must purchase chef's hat and coat.** Students are encouraged to participate in the Family, Community, Career & Leaders of America Club (FCCLA) which is an exciting and supportive co-curricular student organization affiliated with Culinary Arts. **[572200CW]**

Culinary Arts 1 - 1 Unit - Grades 10-11

College Preparatory Prerequisite: Introduction to Culinary Arts

Culinary Arts 1 focuses on advanced food safety practices and kitchen and food preparation basics. Students may also earn the ServSafe Food-Handler Sanitation certificate. Students are provided the opportunity to acquire marketable skills through various learning experiences in the kitchen and the classroom. The course also examines both the food and beverage industry and its career opportunities. Lab experiences and catering events simulate commercial food production and service operations. **Students must have chef's hat and purchase coat & pants. [572000CD]**

Culinary Arts 2 - 2 Units - Grades 11-12

College Preparatory Prerequisite: Culinary Arts 1

This course is a continuation of Culinary Arts 1. At the successful completion of the program students may gain ServSafe Manager Certification and the ProStart Certificate of Achievement (ProStart COA is achieved by passing both years of Culinary Arts and completing 400 hours of industry related work experience). Completion of this course may also lead to scholarships and advanced learning opportunities. Students will also participate in various catering events, both at school, and within the community. Catering events are scheduled during regular school hours as well as after school hours. This course is preparatory for success in post-secondary programs and employment in the food service industry. **Students must have chef's hat and purchase coat & pants. [572100CD]**