

Culinary Arts

The Food Service industry is an exciting, dynamic and rewarding field that offers a variety of opportunities. The two year program offers a broad range of curriculum based learning activities as well as practical experience in cooking, baking, and related restaurant functions. Students completing the program will be prepared for either immediate employment and/or the continuance of their education in a Culinary Arts or Food Service Management school. Valuable additional experience may be gained through the Cooperative Education program.

Students considering food service as a career are encouraged to take at least two years of mathematics, biology, chemistry, and the appropriate communication courses. Accounting, management, and Spanish or French are also valuable courses to take for this career. Students earn a two-year certificate upon completion of the program and have completed service safe training.

CULINARY 101 **Grades 9, 10, 11, 12**
Course No. 837A, 1/4 Year **.50 Cr**

In this exciting fast paced, hands on class, students will discover the secrets to the basics of culinary preparation and nutritiously prepared foods in a professional kitchen under close supervision to ensure safety, and excellent sanitation skills. Whether students are interested in entering the 2 year culinary arts program or simply want to learn the fundamentals of cooking delicious and nutritionally balanced food, this course will provide a comprehensive overview of the world of food preparation. Course topics will include the preparation of soups, sauces, salads and sandwiches, vegetables and starches, comfort foods, entrées, bread making, desserts and many other exciting culinary preparations by a certified Executive Chef.

This class is offered each quarter.



CULINARY ARTS I **Grades 10*, 11, 12**
Course No. 837, All Year **2.00 Cr**

Culinary Arts I is the first of our two year nationally certified Pro Start® culinary program to teach proficiency in fundamental skills required for a career in the food service industry while learning in a professional kitchen. Content areas covered will include: workplace safety, sanitation, mise en place and culinary vocabulary, principles of cooking

methods, introduction to baking and pastry, recipe costing, service and management essentials. Employability skills including punctuality, professionalism, personal hygiene, ability to work as part of a team, and the ability to follow instructions are an important focus of the course.



CULINARY ARTS II **Grades 11*, 12**
Course No. 838, All Year **2.00 Cr**

College credit available through Southern New Hampshire University.

This course is the second year of our two year nationally certified Pro Start® culinary program designed to apply the skills acquired in Culinary Arts I in the production of food in a commercial kitchen. Greater emphasis will be placed on learning and reinforcing advanced skill competencies in all areas of the curriculum including: principles of cooking methods, baking and pastry, Serv Safe® certification, cost control, nutrition, management, purchasing and inventory, marketing, plate presentation and flavor profiles. Career and educational opportunities in the food service industry will be explored in greater detail.

Students, who successfully complete the two year culinary arts program, pass the Pro-Start® national certification test and meet required minimum industry work hours will receive Pro Start® Certification. Students will also have the opportunity to receive Serv Safe® certification which is a national industry certification.

***Incoming 10th graders may apply for admission. See Guidance Counselor for application.**

College Credit-Southern NH University: Students are also eligible for a dual enrollment opportunity with Southern New Hampshire University earning three (3) college credits upon successful completion of the two year program. There is a fee paid to the university for these credits.

In addition, the Portsmouth High School culinary arts program has articulation agreements in place with the Culinary Institute of America and Southern Maine Community College.