

CULINARY ARTS

CONTINUING EDUCATION & WORKFORCE DEVELOPMENT

CULINARY FOUNDATIONS

You will gain an understanding of safety and sanitation principles as they relate to the food and culinary industry. You will gain a basic understanding of nutrition principles as they relate to the food and culinary industry. Uniforms are required to be worn to class each day. Please wear black non-slip shoes.

Upon completion of Culinary Foundations Part I, students will qualify to take the American Culinary Federation Culinary Arts Prep Cook Certification Exam.

Part I

Registration - \$180

Insurance - \$2.50

Food Supplies - \$250

TOTAL - \$432.50

CULINARY EDGE

Upon successful completion of this course, the student will be able to apply modern techniques in the preparation and presentation of food using sauté and grill techniques. Students will gain an understanding of the four workstations, including proper lock-down and clean up procedures.

Upon completion of Culinary Foundations Part I and II, students will qualify to take the American Culinary Federation Culinary Art Cook Certification Exam.

Part II

Registration - \$180

Insurance - \$2.50

Food Supplies - \$250

TOTAL - \$432.50

Other Costs

Chefs Coat - Granite

Chef's Pant - Black

Beanie (Hat) - Black

Black non-slip shoes of your choice