

Culinary Arts

Instructor Mrs. Brenda Kirk

What Students Learn in Culinary Arts

- The students learn how to cook, serve, and manage a food service operation effectively . The students learn the value of working together to get things done in a food service operation. This also includes the importance of listening to others, and making sure that they do their part to make sure the finished product meets and goes beyond the approval of the customer.

Intro to Culinary Arts

- Culinary Arts begins the moment you sign up for the class. This includes getting to know your teacher and them getting to know you. This also means that you have to listen to everything that they are telling you. Because if you don't listen they could have said something that was really important and you missed it.

Culinary Arts I



- In Culinary Arts 1 you learn the basics, such as cutting techniques and the different kinds of food service operations. You also learn that you must have an apron and a pair of gloves on when you are handling food.

Culinary Arts I continued



- Never touch anything after you have touched chicken. This means that you have to change gloves. You also learn that there are a lot of other fields related to Culinary Arts.

Culinary Arts II



- In Culinary Arts 2 you learn how to effectively serve customers and use leadership skills. This means that you might not always get to cook the things that you want to cook, but you can really have fun anyway.

Culinary Arts III

- In Culinary Arts 3 you learn how to further your leadership skills along with how to run an effective food service operation. This means that you have to understand those around you and how they can work with you, not just for you. You learn and practice management skills.