

Culinary Arts 1

- Culinary Arts works towards Safe Staff Certification
- This is an employee level Certification that is a standard State wide. It was created and is recorded by The Florida Restaurant and Lodging Association
- All front and back of the house employees in the food service industry in the State of Florida must have this food handler's card

Culinary Arts 1 instructs the knowledge and practice of the following...

- Food Safety
- Sanitation
- Foodborne illnesses and bacteria
- Important temperatures
- Industry vocabulary/abbreviations
- Measurement numbers
- Knife skills and knife handling
- Use of industrial equipment
- Use of utensils/specialty equipment
- Use and safety with gas and fire
- Dry and moist cooking methods
- Various food items; leaning about the structure, nutritional facts, how cooking alters food, ways to break down, and ways to cook/present
- LAUNDRY
- Sanitizing and Cleaning
- Good employee practices and etiquette
- History and trends
- Overall industry standards

Students will be in the kitchen cooking after a few weeks of food safety. They are put into groups for their labs. A student's behavior, class participation, and commitment to all written assignments allows them in the kitchen

*Poor behavior, lack of participation, and lack of completed assignments are grounds for being eliminated from the cooking lab experience. Book work will be assigned in place of the lab