

*All 9<sup>th</sup> grade course offerings are 1 semester long and worth .5 credits. They may be taken consecutively, or can be spread out however you wish over the course of your high school career.*

## **Culinary Arts Sequence**



### **Introduction to Culinary Arts 1 (1 Semester, .5 Credits)**

Do you have an appreciation for food or simply want to learn how to cook? If so, this course is for you! In Foods 1, you will gain the essential life skills needed to be successful in the kitchen. In this introductory level food preparation course, you will learn about safety and sanitation, measurement, cooking techniques, kitchen tools, ingredient functions, nutrition, fruits, vegetables, quick breads, yeast breads, eggs, mixed foods, and desserts. As you learn about these various topics, you will engage in daily hands-on cooking and learning experiences.

*Potential Course Highlights: Culinary Demonstrations, Visits from Local Industry Leaders, Holiday Special Events, Culinary Competitions, and FACS Around Town Learning Extension Opportunities*

### **Introduction to Culinary Arts 2 (1 Semester, .5 Credits)**

This course is an extension of all the content learned in the first level of Foods. You will continue to perfect your food preparation skills and learn more advanced food preparation techniques as well. The new topics you will explore include meats, seafood, poultry, pastry, and specialty/gourmet foods. As you learn about these various topics, you will also engage in daily hands-on cooking and learning experiences.

*Potential Course Highlights: Culinary Demonstrations, Visits from Local Industry Leaders, Holiday Special Events, Culinary Competitions, Local Restaurant Field Trip, Whole Foods Field Trip, Feed My Starving Children Service Day, and FACS Around Town Learning Extension Opportunities*