

## **Advanced Culinary Arts (2, 3, 4)**

### **Base knowledge from Culinary 1 is required and expected for success**

- Advanced Culinary Arts works towards ServSafe Certification. This is a National Management Level Certification that is required for all Front and Back of the house Managers that work in Food Service
- This certification is nationally recognized and is created and recorded by The National Restaurant Association
- Students who pass this test could be eligible for a management level position in the food service industry
- It looks great on a resume!
- Advanced Culinary runs two lunch businesses on campus. These lunches are sold every Wednesday and Friday. These classes also cater events for clubs, teams, Administration, The Osceola County community, and local businesses
- The Annual Cake Competition is when food becomes edible art! It is a tough competition that the entire schools visits and votes for the best

### **Advanced Culinary instructs the knowledge and practice of...**

- Food Safety
- Sanitation
- Organisms that cause foodborne illnesses
- Forms of contamination
- Cooking, cooling, and reheating laws
- Responding to outbreaks
- Food allergens
- Hazards in the flow of food
- Monitoring times and temperatures
- Purchasing, receiving, and storing principles
- Interior requirements for a safe facility
- Building utility systems, water, and plumbing
- Emergencies in the facility

Advanced Culinary students spend more time in the kitchen. 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 is assigned in place of cooking.