**CULINARY OCCUPATIONS I, 2012-2013 School Year (16052A001)**

Level: 11th and 12th grade

Class Location: **to be determined**

Time: 7:30 - 9:00a.m., 9:15 - 10:45a.m. & 1:00 - 2:30p.m

Length: One year, double period

H.S. Credit: **Two credits per year (Freeport, four credits per year)**

Prerequisite: Nutrition and Culinary Arts I, or Nutrition and Culinary Arts II, or Instructor Approval

HCC Fees: **Course lab fees $25, Textbooks $20, Activity Guide $25**

Calendar: This course follows the CAREERTEC calendar

This course provides terminology, culinary math, and practical experiences needed for the development of culinary competencies and workplace skills. Safety and sanitation instruction and classroom application will prepare students for an industry recognized sanitation exam. Classroom content will include professionalism, kitchen essentials, nutrition, food service equipment, food preparation, management essentials, and building a successful career in the industry. Students will be provided opportunity training experiences on commercial equipment.