**Intro to Culinary Arts**

**Course Description:** Introduction to Culinary Arts will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. The course will provide insight into the operation of a well-run restaurant. Introduction to Culinary Arts will provide insight into food production skills, various levels of industry management, and hospitality skills. This is an entry-level course for students interested in pursuing a career in the food service industry. This course is offered as a classroom and laboratory-based course.

**First 9 Weeks**

**Unit 1: History of Food Service**

**Unit 2: Workplace Regulations, Safety & Sanitation**

**Unit 3: Academic Knowledge and Skills for Food Service**

**Second 9 Weeks**

**Unit 4: Food Preparation Techniques**

**Unit 5: Quality Customer Service**

**Third 9 Weeks**

**Unit 6: Food Service Styles and Etiquette**

**Unit 7: Marketing in the Food Service Industry**

**Forth 9 Weeks**

**Unit 8: Technology in Food Service**

**Unit 9: Employability Skills**