



CULINARY ARTS

CULINARY ARTS AND HOSPITALITY I

DOE CODE: 5440

Dual Credit Courses

HOSP 101: Sanitation and First Aid

Three credits per Dual Credit Course

CULINARY ARTS AND HOSPITALITY II

DOE CODE: 5346 5458

Dual Credit Courses

HOSP 102 Basic Food Theory and Skills

HOSP 104 Nutrition

HOSP 105 Introduction to Baking

HOSP 114 Introduction to Hospitality

Three credits per Dual Credit Course



High School Credit Courses (Year I & II)

Four credits per semester. Counts as a Directed Elective or Elective for the General, Core 40, Core 40 with Academic Honors and Core 40 with Technical Honors diplomas.

PROGRAM OVERVIEW

Students in the culinary program cover many topics while running the campus restaurant, To The Nines, The Commons Cafe, and Shack Shack. Topics include how the food industry functions and what to expect as a prospective employee, layout, and workflow in a professional kitchen, food identification, nutrition, baking, food, beverage service, Servsafe Manager Certification, etc.

REQUIRED SKILLS

- Basic Math, Literacy, Science foundational skills
- Minimum discipline referrals
- Good attendance rate
- Must be able to handle a very structured environment (rules, policies, procedures)
- Basic knife skills
- Recipe conversions
- Basic understanding of measurements
- Basic cooking techniques
- Culinary I is a prerequisite for Culinary II

SUPPLIES / MATERIALS Total: \$180.00

Prostart/Skills Membership, Uniforms, Certification Exams, FCCLA Membership Dues & Conference Dues



CERTIFICATIONS

COA NRAEF,
Prostart

OUR CAMPUS RESTAURANT

Open to the public most Fridays
12:00PM - 1:45PM



Central Nine Career Center

1999 US 31 South
Greenwood, IN 46143
(317) 888-4401
centralnine.org