

Culinary Arts 1



- Prepare for an entry-level position in the hospitality industry
- Learn to taste and identify ingredients
- Earn Mission College Credit



This competency-based course is geared to introduce students to the Hospitality and Food Service Industry. Included in the course are sections on food safety and sanitation, basic culinary terms, hospitality standards, knife skills, fundamentals of cooking techniques, pantry, soups, basic pastry, and an introduction to international cuisines. Integrated throughout the course are career preparation standards which include basic academic skills, communication, interpersonal skills, problem-solving, workplace safety, technology and employment literacy.

To enroll or learn more about this program, talk to your counselor, visit your career center, or contact

Mr. Rodocker at: rodocker@fremont.k12.ca.us

More information is also available at: <https://www.mvrop.org/Page/1361> or www.mvrop.org