



## **Culinary Arts**

Thank you for your interest in Culinary Arts pathway at FSCCA. Over the period of one school year (on a trimester basis), students will complete three rigorous courses:

- Introduction to Culinary Arts
- Culinary Arts I
- Culinary Arts II

### **Introduction to Culinary Arts**

This foundational course is designed to introduce students to fundamental food preparation terms, concepts, and methods in Culinary Arts where laboratory practice will parallel class work. Students will learn fundamental techniques, skills, and terminology with an emphasis on basic kitchen and dining room safety, sanitation, equipment maintenance and operation procedures.

### **Culinary Arts I**

This course is designed to create a complete foundation and understanding of Culinary Arts leading to postsecondary education or a food-service career. This fundamentals course begins to involve in-depth knowledge and hands-on skill mastery of culinary arts.

### **Culinary Arts II**

This is an advanced and rigorous in-depth course designed for the student who is continuing in the Culinary Arts Pathway and wishes to continue their education at the postsecondary level or enter the food-service industry as a proficient and well-rounded individual.

### **Student Requirements:**

- 2 Black or white T-shirts \*
- 1 Pair of slip resistant shoes \*
- 1 Pair of houndstooth Chef pants \*

**\*We ask that all students purchase these items prior to the beginning of the school year\***

### **Servsafe Food Handler:** <https://www.servsafe.com/ServSafe-Food-Handler>

Nationally recognized certification that verifies basic food safety knowledge and is for individuals in food handler employee-level positions. **All Culinary students are required to take the Servsafe certification.**

### **Culinary Experience Highlights:**

- ProStart Culinary Competition (2<sup>nd</sup> Place)
- Fulton Connect Workshop

### **Catered Events**

- CTAE Signing Day
- South Fulton Chamber of Commerce
- Fulton County Board Members Lunch
- Region Basketball Tournament

### **Upcoming Events**

**Fulton Connect EXCEL Program** - This is a one-week program designed to further connect students with industry standards and provided collaborative cooking experiences with some of the cities most experienced chefs.