

# CULINARY ARTS 2/ PROSTART 1



Students will be trained for career opportunities in the food service/ culinary arts industry. Students will have the opportunity to learn and practice safety and sanitation procedures and use and maintain commercial food service equipment. They will perform quantity food preparation as it relates to catering, bakery, restaurant, hospitality, and fast-food business operations.

## Topics Covered

- Skills required in the food industry
- Customer service
- Safety and sanitation
- Basic concepts of food production
- Bakery production
- Storage, preparation, and cooking methods for: stocks, soups, sauces, protein cookery, fruits and vegetables, starch products, salads and dressings

## Career Paths

- Executive Chef
- Restauranter (someone who finances and helps create restaurants)
- Food Critic
- Line Cook
- Sous Chef
- Food Photographer
- Food Magazine Writer/Editor
- Food Historian

## Location

Granite Technical Institute  
2500 S. State St.

## Transportation

School bus available to & from GTI

## Grade Level

10<sup>th</sup>-12<sup>th</sup> grades

## Pre-Requisites

Foods, Culinary Arts 1

## Class Times

2-period Block

## Credits

1.0 CTE, Elective, College credit available SLCC (CHEF 1110)

## Length

Semester

## Fees

Lab fees required.  
Fee waivers available for qualifying students at their home high school.  
Covers required class fees only

## Certification

ServSafe Manager



To Register, submit a GTI Application (signed by parent).

Visit the GTI website or contact your school counselor for an application.

***This course offers college credit through SLCC***

Granite School District does not discriminate on the basis of race, color, sex, pregnancy, religion, national origin, marital status, disability, sexual orientation, gender identity, age, or any other legally protected classification in educational programs, activities, or access to facilities.

