

ROP CULINARY ARTS



The ROP Culinary Arts course is taught in the Foothill Grill!

The ROP Culinary Arts course is a competency-based course that prepares students for entry-level positions in the restaurant/food service industry. Students will learn about food safety, food service operations, nutrition, food preparation and presentation. Integrated throughout the course are career preparation standards, such as basic academic skills, communication skills, interpersonal skills, problem solving skills, safety and other employment skills.

Students will gain professional experience by catering local events.



Technical Skills

Upon completion of this course, students will be able to:

- ❖ Safely handle food
- ❖ Use correct terms
- ❖ Safely handle knives
- ❖ Use cooking weights and measures
- ❖ Determine the cost of food and edible portions for recipes and menus
- ❖ Design three and four-course menus

Students earn ServSafe Certification

Careers in Culinary Arts include:

- Executive Chef
- Executive Pastry Chef
- Food Scientist
- Line Cook
- Restaurant Manager
- Food Service Manager
- Food Writer
- Cooking Instructor
- Sous Chef

Personal and Professional Skills

Upon completion of this course, students will be able to:

- ❖ Give oral presentations
- ❖ Interpret information correctly
- ❖ Demonstrate the ability to work independently or as a member of a team

Sign up with your counselor or contact the Central Sierra Regional Occupational Program
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