

ROP CULINARY ARTS

COURSE DESCRIPTION

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 preparations 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.

Students earn Food Handler's Certification



The ROP Culinary Arts course is taught in the Foothill Grill on the El Dorado High School campus.



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 measurements
- ◇ Determine the cost of food and edible portions for recipes and menus
- ◇ Design three and four-course menus

Careers in Culinary Arts include

- ◇ Executive Chef
- ◇ Executive Pastry Chef
- ◇ Food Scientist
- ◇ Line Cook
- ◇ Restaurant Manager
- ◇ Food Service Manager
- ◇ Dietician
- ◇ Culinary 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 and as a member of a team

For more information, visit your High School Career Center or the Central Sierra Regional Occupational Program



El Dorado High School District

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<http://www.eduhsd.k12.ca.us/Educational-Services/Career-Technical-EducationROP>

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