

Culinary Arts

Chantilly Academy
Edison Academy
Marshall Academy
West Potomac Academy

Course Description

This course is dedicated to providing students a working knowledge of classical culinary techniques through lecture, hands-on experience, and projects. The students will learn the basic skills needed for a career in the food service industry. Units in sanitation, hot food production, meat identification and fabrication, pantry, breakfast cookery, purchasing, and basic culinary skills are offered. In addition, students operate a restaurant that gives them experiences in menu selection, meal preparation, facility design, and management.

The Culinary Arts Program is 70% hands-on and 30% classroom/theory. Designed on the classic French Hotel Brigade System, students work stations during production, rotating every two weeks. This allows for well-rounded Culinary Arts education.

Curriculum

This is a competency-based educational program providing both theoretical and practical knowledge in the following:

- Sanitation
- Safety
- Knife skills
- Soups and sauces
- Cooking techniques
- Culinary math
- Purchasing and receiving
- Product identification
- Hot food production
- Salads and dressings
- Sandwiches
- Table service techniques
- Meat fabrication
- Baking and pastries
- Nutrition
- Menu development
- Facility development
- Management techniques
- Interviews and resumes

Prerequisites

Algebra I, Biology, Gourmet Foods

Student Awards

(Insert services, organizations, competitions, community service)

Skills USA

Johnson and Wales Recipe Contest, Culinary Institute of America Apple Pie Contest, Nestle Essay contest, The Art Institute recipe contest

Articulation Agreements

With a "B" average and enrollment at their university, the following credits are given:

- NVCC: (6) credits for HRI 105, HRI 106
- Johnson and Wales University: 15 credits
- Stratford College: 4.5 credits for CUL 120

Colleges/Universities

Academy graduates interested in Culinary Arts can continue their studies at a large variety of schools including:

- Culinary Institute of America
- Johnson & Wales
- New England Culinary Institute
- Le Academie d'Cuisine
- Stratford University
- Northern Virginia Community College
- Allegany College
- ACF Apprenticeship

Careers

The study of Culinary Arts may lead to these careers:

- Chef
- Restaurant Manager/Owner
- Food Sales

For more information:

Chantilly Academy (703)222-7460

www.fcps.edu/ChantillyAcademy

Edison Academy (703)924-8100

www.fcps.edu/EdisonAcademy

Marshall Academy (703)714-5582

www.fcps.edu/MarshallAcademy

West Potomac Academy (703)718-2750

www.fcps.edu/WestPotomacAcademy