

FAMILY AND CONSUMER SCIENCE

COMMON CORE ELECTIVES

COOKING TECHNIQUES: 10, 11, 12

2.5 credits

This one-semester, two and one-half credit course provides the student with the opportunity to develop food preparation techniques. This offers the student exposure to a variety of cooking methods that cross all areas of the culinary arts. This course has been designed for male and female students.

WORLD OF FOODS: 10, 11, 12

2.5 credits

The students will have the opportunity to apply their knowledge of cooking techniques to world culture exploration in culinary cuisine. Preparation of meals will be studied from international regions spanning around the world.

UNIQUE ELECTIVES AT WEST

FOOD SERVICE: 10, 11, 12

2.5 credits

The food service program promotes a variety of skills. Students will work with each other to apply concepts of nutrition, cost control and standardization. They will implement safety and sanitation standards in addition to demonstrating technical cooking skills for meal planning. Operations of an on-site food service business will offer the students a practical application of the skills they are learning.

ADVANCED FOOD SERVICE: 10, 11, 12

2.5 credits

PREPARATION: Successful completion of Food Service

This course will enable the students to work with others and apply concepts of nutrition and safety. Operation of an on-site food service business will demonstrate the students' practical application of the learned skills. In addition, students will develop a new food product and develop its marketing plan. Food service careers will be explored.