



chef & restaurant management

Students train in a mini-culinary institute environment to prepare, present, and serve food to the public. Students operate the *Center Café restaurant*, where students learn all aspects of the food service industry. Suggested prerequisites: art, home economics, and math.

Employment Opportunities:

- *Server*
- *Food writer/artist*
- *Pastry chef*
- *Personal chef*
- *Cruise line chef*
- *Caterer*
- *Manager*
- *Chef*

Students have the opportunity to earn college credits in this program.

Technical Core Curriculum:

- *ServoSafe National Certification*
- *Safety and sanitation*
- *Food preparation and production*
- *Food-borne illnesses*
- *Menu planning*
- *Math principles for food service*
- *Restaurant design and operation*
- *Storeroom and inventory principles and management*
- *Chef responsibilities*
- *Server skills*
- *Host/hostess skills*
- *Cashier responsibilities*
- *Portioning*
- *Taxes*
- *Front of the house operational standards*
- *Back of the house operational standards*
- *Food portion budgeting*
- *FCCLA student organization*