

# culinary arts & textile services

The *Culinary Arts & Textile Services* program includes basic skills in commercial housekeeping, laundry operations, and dietary support, as well as basic food preparation. Training in customer service skills will also be incorporated. The focus of the instruction will center on the skills necessary to become employed in nursing care facilities, restaurants, motels and resorts.

**Non-recruiting program;  
counselor recommendation.**

### **Employment Opportunities:**

*Support services in the following areas:*

- Housekeeping in recreational and medical facilities
- Laundry and dietary in nursing home/assisted living facilities
- Cafeteria
- Banquet facility
- Fast food industry
- Hospital – food service/laundry
- Recreation centers

### **Technical Core Curriculum:**

- Utilize basic cooking methods to prepare foods and baked items
- Properly use and maintain hand tools and equipment found in commercial kitchens
- Understand and effectively apply basic culinary terminology used in the industry
- Maintain a safe and sanitary service environment
- Washing, drying and folding linens, garments and related items
- Operation of commercial laundry equipment
- Housekeeping services – bed making, cleaning, etc.
- FCCLA student organization

# facilities maintenance

The *Facilities Maintenance* program is designed to teach basic skills in the maintenance of commercial facilities. The program also teaches basic plumbing, electrical, carpentry and custodial skills.

**Non-recruiting program;  
counselor recommendation.**

### **Employment Opportunities:**

*Support services in the following areas*

- Building and facility maintenance
- Construction skills
- Renovation
- Custodial services

### **Technical Core Curriculum:**

*Employability competencies*

- Good attitude and work habits
- Safety habits with materials, equipment and tools
- Leadership through lab assignments and student youth organizations
- Decision-making skills
- SkillsUSA