

Culinary Arts

Program Description:

Students will have hands-on training five days a week. A regular day will be from 8:30 to 1:30, with demos and theory learning taking place during the afternoon. During the first semester students can expect to spend ample time working in the cafeteria. They will also be working to cater the Devour Festival and working on products for the Christmas Bake Sale. During the second semester, students will participate at the Den Restaurant. Students can anticipate a class of 15-20 students, and can look forward to interesting learning experiences such as "black boxes" and demos.

Program Expectations:

Attendance and professionalism are essential to success. Students are expected to be respectful of faculty, and the learning environment, and to be punctual. One major aspect of learning, is having the ability to take constructive criticism and make necessary corrections.

Time Commitment:

A normal class schedule consists of kitchen practical from 8:30 - 1:30. Theory class from 1:30 - 3:30 and approximately one hour of homework a day if students are consistent. Some exceptions are in preparation for exams at the end of each semester.

Generally, students in this program are able to work part-time (3:30 pm will be the latest dismissal time).

Assignments/Class Time:

In preparing students for the work force we put student's in common everyday situations. This includes time-sensitive tasks and under pressure situations. Quality and consistency are key. Students are evaluated daily on practical skills, tests and quizzes.

Challenges:

Students would benefit from refreshing their basic math skills and having a good understanding of conversions. A course will be provided as a refresher. Students may also wish to brush up on their computer skills.

Program Tool List:

Purchase a basic calculator. Dollar store versions will work, just ensure they have a (%) sign. We ask that you do not rely on the use of a cell phone.

You will also be required to purchase a **Knife Kit (\$400)**, and a **Uniform Kit (\$350)**. **Both of these purchases will be made in-class.** Students will also be required to purchase text books from our campus bookstore, and they can make those purchases as soon as the book lists are available.

How to be Successful:

By supplying the cafeteria, and having hands-on experience at the Den Restaurant, catering, and at other functions; students will be provided with the basic skills to enter the workforce. The basic first year skills will open the door to any prep-like cook for the industry. Upon graduation, obtainable positions include those in nursing homes, hotels, resorts, restaurants, catering companies and aboard ships and so much more.

You can look forward to a variety of guest speakers as well as participation in catering events. Past students have given rave reviews of their experiences catering at Keji for the "Flavors of the Trail" event.

Students who enter this program with drive, and an openness to learning and the ability to take constructive criticism will succeed. Students in the program will face a multitude of tasks and should be aware that they will cover many different aspects of Culinary Arts - not one specific area of interest. Students with a creative flare will enjoy the task of "plating" and have opportunity to display their artistic ability. They should be aware that this program prepares them to work in a demanding and ever-growing industry where self-driven learners will succeed. Dedication is truly what makes students successful.