

Updates

What's new in Cooking & Related Culinary Arts?

Seniors looking to take their first Foods course...look no further! Introduction to Culinary Arts Level 1 and Production and Culinary Arts Level 2 are the courses for you!

New Course Names!

~~Foods for Fitness A~~

Semester - 2.5 Credits

Offered in Grades: 9, 10, 11, 12

This is the first level of culinary arts at WOHS which provides students with an introduction to culinary arts principles required to be successful in a kitchen. Students are introduced to Kitchen Safety and Sanitation, Nutrition, which includes healthy recipes and menu planning, and Knife Skills. Students learn how to read a recipe and then execute it correctly using the proper equipment and cooking techniques. In addition, students will learn about the various careers available to them in the hospitality industry. It is recommended that students take Production and Culinary Arts Level 2, second semester. This course is credited toward the 21st Century Life Careers/Career Technical Education credit requirement for graduation.



Introduction to Culinary Arts Level 1



~~Foods for Fitness B~~

Semester - 2.5 Credits

Prerequisite: Introduction to Culinary Arts Level 1

Offered in Grades: 9, 10, 11, 12

This is the second course students interested in the culinary arts should take at WOHS. This course focuses on production skills and techniques within the kitchen environment. Topics include Breakfast Foods, Hot and Cold Sandwiches, Vegetables and Fruits, and Basic Principles of Cooking and Food Science. A variety of kitchen tools and equipment are used to prepare delicious recipes allowing students to advance their skill-set. Guest chefs and speakers shed light on the various career pathways students may explore for future careers within the hospitality industry. This course prepares students for Global Cuisine 1 and Global Cuisine 2. This course is credited toward the 21st Century Life Careers/Career Technical Education credit requirement for graduation.



New Course Names!

Production and Culinary Arts Level 2



Bakeshop

Semester - 2.5 Credits

Prerequisite: Global Cuisine 1/Global Cuisine 2 and/or

Creativity and Innovation in the Culinary Arts

Offered in Grades: 11, 12

Have you dreamed of making the perfect Chocolate Chip Cookie or Chocolate Souffle? How about building and designing a themed cake or petit fours? Bake s'mores tartes, pies, cupcakes, and a plethora of delicious desserts. Future culinary chefs will learn how to make French macarons, cream puffs, eclairs while developing piping skills for beautifully designed treats. In addition, we will explore the world of savory treats including artisanal breads. The science behind successful baked goods will be explored and implemented as well as specific baking techniques. This class is meant for students who have taken several culinary arts classes at WOHS and are considering pursuing a career in the culinary arts with a focus on baking and pastry. This course is credited toward the 21st Century Life Career Technical Education credit requirement for graduation.

New for September 2021

New Course!