

Discover CULINARY ARTS

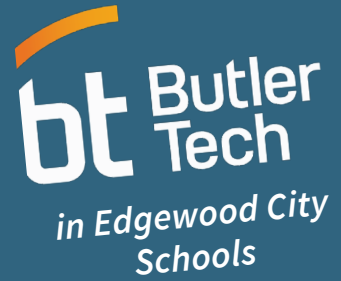
Industry Overview

Explore the world of baking & pastry arts and contemporary cuisine in this fast-paced program at Edgewood High School. Students will be introduced to unique ingredients through smell, touch, and taste while honing the skills critical for conceptualizing and creating innovative dishes. The recipe for success in this program includes putting knowledge to practice in areas including nutrition, knife skills, sanitation and safety, cooking methods and much more, while learning new ways to express creativity in the world of fine food. Students will have the opportunity to earn their ServSafe certification, an industry recognized credential.

Culinary Arts students explore possible career paths as executive chefs, restaurant owners, caterers, personal cooks, food stylists and pastry chefs.

Student Organization

All culinary students belong to the career technical student organization, Family, Career and Community Leaders of America (FCCLA). FCCLA is a national Career and Technical Student Organization (CTSO) for young men and women in Family and Consumer Sciences education. FCCLA offers intra-curricular resources and opportunities for students to pursue leadership experiences and skills that support in-demand careers.



Coursework

- Baking and Pastry Arts
- Contemporary Cuisine

Industry Credentials

- SafeServe Certification



"It's the best part of my day and I discovered my passion to become a pastry chef. It's my favorite class!"

Butler Tech Course Offerings at Edgewood

Contemporary Cuisine

This course addresses the savory side of the food industry. We cover appetizers, cold and hot sandwiches, eggs, salads, meat, poultry, seafood, soups, sauces, food product creation and menu design. We address cooking procedures such as, clarify, dredge, sear, steep, caramelize, reduce and emulsify while demonstrating the kitchen practice of "mise en place." Students must learn knife skills and exact cuts such as batonnets, brunoise, julienne, paysanne, and rondelle. Students will create a restaurant theme along with menu items and recipes.

Baking and Pastry Arts

This course addresses the sweet side of the food industry. We cover pies, pastry, tarts, custards, mousses, soufflé, pastry cream, crème anglaise, frozen desserts, cookies, genoise, sponge, and angel food cakes. Bakers are also challenged with creating a new food item and marketing it to their target groups.

Both Contemporary Cuisine and Baking and Pastry Arts classes are open to 10, 11 and 12th grade students.

"Cooking class is hands-on and I like learning skills I can use outside of school."

Student, *Culinary Arts*

"Everybody eats so, it is rewarding to teach a lifelong skill to my students every day!"

Instructor, *Culinary Arts*



Discover Culinary Arts through Butler Tech and pursue a career that's right for you.

Butler Tech connects high school students to career technical education in more ways than ever. Complete your traditional academic courses in your school and enhance your educational experience with career-focused labs and on-the-job training. Each moment in a Butler Tech career technical course is a step toward building your future.



See your guidance counselor for registration information.

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