

# Family & Consumer Sciences

## CULINARY CLASSES

### CULINARY ESSENTIALS 1

- SAFETY & SANITATION
- MEASURING METHODS
- MY PLATE
- COOKING METHODS FOR FRUITS, VEGETABLES, GRAINS, YEAST & QUICK BREADS, EGGS, MEATS, POULTRY, FISH/SHELLFISH, DAIRY, & DESSERTS
- FIELD TRIPS

### INTERNATIONAL CUISINE

- PREPARE FOODS FROM AROUND THE WORLD
- GUEST SPEAKERS
- FIELD TRIPS

### CULINARY ESSENTIALS 2

- CATERING FOR SCHOOL EVENTS
- FIELD TRIPS TO RESTAURANTS
- FOOD DEMONSTRATIONS
- FOOD COMPETITIONS
- COLLEGE CREDIT

Questions ask Mrs. Harrelson

*All course include multiple labs each week.*

