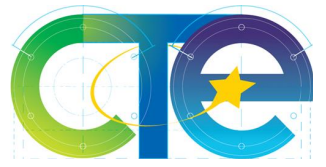




BREVARD PUBLIC SCHOOLS CAREER & TECHNICAL EDUCATION



Culinary Arts

PROGRAM HIGHLIGHTS

Here are just some of the skills students will possess after successfully completing the program:

- Programs located at Bayside, Cocoa, Melbourne, Palm Bay, and Titusville High Schools.
- Students work in a commercial style kitchen.
- Knowledgeable about workplace safety procedures, understands laws and regulations specific to the food service and hospitality industry, and follows state mandated guidelines for food safety and service.
- Understanding of commercial tools and equipment, basic kitchen essentials, principles of food science in cooking and baking techniques, front-of-the-house and back-of-the-house duties.
- Practices professional cooking and baking techniques.
- Can identify soups, stocks and sauces, global cuisines and more.
- Exhibit the ability to follow state mandated guidelines for food safety and service.
- Apply principles of food science in cooking techniques.
- Present food and beverage items to meet creative and quality standards.
- Follow food identification, selection, purchasing, receiving, storing and inventory guidelines.

CERTIFICATES

Certified Food Protection Manager (ServSafe)

Certified Food Safety Manager (NRFSP)

Prostart

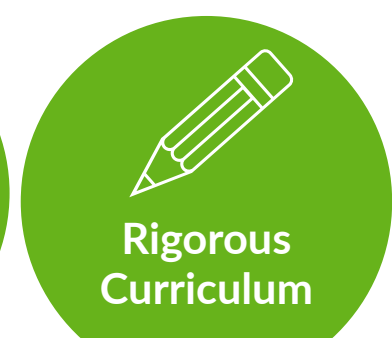
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