

Excellence Through Knowledge And Partnerships

Culinary Arts FAQs

Does my student need any previous experience before taking this class?

Students do not have to have any previous experience to take the class.

Students are encouraged to take a Family Consumer Science class if available as this gives some practical experience before entering class.

Also if the student has an opportunity to get a job in foodservice that will also give them a better perspective into what is involved in this type of class.

We try to mimic industry with our classes so that students get a "real world" experience before they commit to a specific career choice.

If my student attends this course, should they go to college or straight to the workforce? Students that compete this course are about 50/50 split on college and workforce. The program prepares students for the workforce in something more than an entry level position if that is their path. The students that do go on to earn an Associates or Bachelor degree usually are better prepared and outperform students without this experience.

How much homework can a student expect from this course?

The program offers a mix of instruction and learning methods. We have traditional lectures, lab experiences and some out of class research and class prep that is assigned throughout the year. In preparing the students for their future they should expect to have some work to complete outside of the traditional workday.

What expenses will I incur? Fees, book rental or purchase, tool costs, etc?

We do have book fees which are usually less than \$100.00 per student.

Students are provided a loaner uniform or they can purchase their own monogrammed set for about \$70.00. We normally do not have any class fees.

Do we get to try what we cook?

Most definitely, students are expected to try everything. Often students' first experience with some foods actually comes from class/lab projects.

What if I have a food allergy?

We try to work with and around each student's specific needs and limitations. We can usually modify recipes to accommodate every student.