

Journal Entry #4

The fourth shop I explored is Culinary Arts. The shop is very hands on, you can't even sit down in the shop because it's so active but you get used to it after a while. The freshman in exploratory made breakfast, lunch, and dessert for the children in Early Childhood Education. Cooking is all about time, when you heat things or how long to cook something for, or even when the serve the food by. Careers in the shop can be chefs, bakers, food critics, or caterers.

We learned a lot of recipes during the shop like cookies, pizza, salads, and stew. We also learned "Mise en place" or organizing things depending on a particular schedule. The shop is also very strict on cleanliness. There were also a lot of safety precautions in the shop, like not putting knives in the sink or someone can cut their self. Lastly, we learned how to use certain tools like the planetary mixer to help make certain recipes properly.

Overall, I really enjoyed the shop. A lot of it was pretty simple and fun. All of it ended up tasting great (at least what I did taste because I'm a bit picky on my foods and don't like a lot). It gave me a great feeling when I complete the dish that I made something great. It won't be my first pick but it'll be on my list on what I want for a permanent shop.