



Bridges Career Academy Culinary

Crosby-Ironton High School

Learn basic food preparation skills and the information needed to understand the hospitality industry. Experience preparation and presentation of a variety of foods, while gaining an understanding of nutritional, health and legal issues related to the culinary industry. Participate in an industry driven curriculum (ProStart) and work with local chefs while honing their skills. Gain entry-level employment or continue education

Academic Courses

- Introduction to Culinary
- Culinary Arts 1
- Culinary Arts 2

Career Experiences

- Work with a professional chef
- Tour local business/resorts
- Listen to industry speakers
- Attend the Bridges Career Exploration Day or other regional career fairs

Completion Standards

COMPLETE

ALL courses

GRADES **B** ↑

Earn a **certificate** and **green cord** at graduation



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Job Skills

In addition to having technical skills, employers expect workers in this industry to have these skills:

- Prepare foods in strict compliance with health laws
- Be an active member of a team
- Use critical thinking and problem-solving skills
- Effectively communicate
- Work precisely with kitchen equipment and recipes



Supported in part by Sourcewell (formerly NJPA)

www.BridgesConnection.org/CrosbyIronton

Culinary Career Academy

Crosby-Ironton High School

The culinary academy allows students to acquire basic food preparation skills and the information needed to understand the hospitality industry. Students experience preparation and presentation of a variety of foods and gain an understanding of nutritional as well as health and legal issues related to the culinary industry. Using an industry driven curriculum, prostart, students will have the opportunity to work with local chefs while honing their skills. With the variety of career opportunities and the needs from local to national businesses, students will be prepared to go directly to employment or further their education when completing this academy

ACADEMY COURSES

Introduction to Culinary — .5 High School Credit

In this course students will learn the following:

- Introduction to food industry standards
- Experiential learning through food preparation and tasting
- Management of culinary tools and equipment
- Application of safety and sanitation skills

Culinary Arts I — .5 High School Credit

This course provides students:

- Meal planning and preparation
- Advanced cooking techniques- knife skills, plating and sauces
- ProStart 1
- ServSafe Food Handler Certification

Culinary Arts 2 — .5 High School Credit

Students will learn skills in:

- Meal planning and preparation
- Advanced cooking techniques- knife skills, plating and sauces
- ProStart 2
- ServSafe Food Handler Certification

COMPLETION STANDARD

Students wishing to receive a certification must complete all the courses and pass each course with a grade of 'B' or better.

CAREER EXPERIENCES

Students will explore and research careers with industry speakers, receive mentoring from a Chef, tour local resorts and businesses, and attend the Bridges' Career Exploration Day event and other regional career fairs.

JOB SKILLS

In addition to having technical skills, employers expect their workers to have other skills such as:

- Prepare foods in strict compliance with health laws
- Be an active member of a team
- Use critical thinking and problem-solving skills
- Effectively communicate
- Work precisely with kitchen equipment and recipes

CAREER OPTIONS: www.careerwise.minnstate.edu/careers

JOB OUTLOOK: www.careerwise.minnstate.edu/jobs

POSTSECONDARY PROGRAMS: www.careerwise.minnstate.edu/education



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