

Application for Culinary Technology 110/120

Due: March 30, 2018

Name: _____ Homeroom: _____ Grade: _____

Students applying for Culinary Arts 110 and 120 should demonstrate an intense desire and commitment to learn about food, not only cooking techniques, but also general food knowledge and/or want to work towards becoming a chef and/or leader in the food industry. **Students in the Blocked (both 110/120) courses are required to give up lunch hour during the 8-12 week operation of the Future Chef's Café. (Your lunch will be part of period 5.)**

Have you ever wondered what it's like to work in a restaurant or to run your own food service establishment? The Culinary programs will give you real world foodservice experience in well- equipped commercial kitchen environments.

Programs: The curriculum starts with basic skill instruction and progressively builds to include more **advanced techniques.**

Culinary 110 is mainly bakery and breakfast items.

Culinary 120 is all other foodservice areas preparing and serving, stocks, soups, sandwiches and full meals. To this end, the Future Chef's café runs as an actual restaurant open to the public, licensed by the Department of Health. You will learn how a restaurant/coffee shop runs from working in all the different positions.

Students accepted to the Culinary Arts 110/120 course should have the following skills:

- Innovative, artistic, agile
- Good reading/writing skills (recipe reading/writing)
- Good math skills (recipe conversions, food costing)
- Problem solving skills

Please indicate which course(s) you are selecting below by **checking the corresponding box (X)** _

Culinary Technology 110 (Bakery)

Culinary Technology 120 (stocks, soups, sandwiches and full meals)

Blocked (Both) Culinary 110/120 (Future Chef's Café)

1. Why do you want to take Culinary Arts?

2. What would you expect to gain from the course?

Culinary Technology 110/120 COURSE CONTRACT

1. I realize that this course requires many hours outside the regular hours of instruction in operating the Café and catering.
2. I realize that besides cooking, I will be required to wash dishes, clean equipment, arrange furniture, do laundry, scrub floors and empty garbage.
3. I realize that I am preparing food for **The Future Chef's Café** and **The Bakery** understanding **I DO NOT GET TO EAT ALL THE FOOD.** The instructor allots samples when deemed appropriate.
4. I understand I will receive a **Practical Mark** for each day that I work in the lab, **so attendance is important** in order to pass the practical portion. I must pass both the **Practical** and the **Theory** portions of the course to obtain these credits.

I understand and will follow the above course contract to remain part of the Culinary Technology Class.

Student Signature

Parent Signature

Date