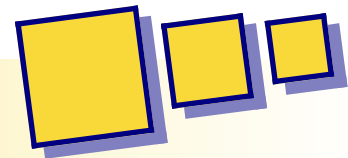


Professional Foods



About the Course

This program prepares individuals to select, purchase, prepare and serve foods in quantity; preserve nutritive value of food and supplies; follow standard

recipes for quality and cost control; receive, store and issue food and supplies; select and use commercial equipment for production and service; observe safety precautions and sanitation regulations; store and handle food and equipment; clean food preparation and service areas; take inventories and work in or manage food service establishments.



What students will learn...

Basic Topics

- ◆ Kitchen Safety
- ◆ Measuring
- ◆ Sanitation
- ◆ Tools and Equipment
- ◆ Cost Control
- ◆ Following Recipes
- ◆ Nutrition

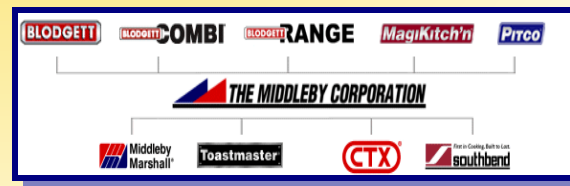
Advanced Topics

- ◆ Meat Cookery
- ◆ Poultry
- ◆ Fish and Shell Fish
- ◆ Vegetables
- ◆ Cereals and Pastas
- ◆ Yeast Breads
- ◆ Quick Breads
- ◆ Cakes and Cookies

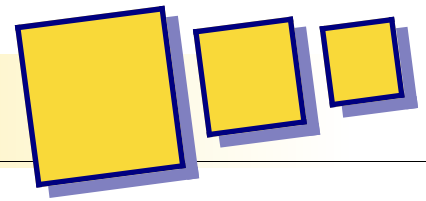


Industry Statistics

The food industry employs more than 9 million people. The industry continues to grow through both good and bad economics times. Industry opportunities range from entry level positions to top management jobs. Most food service workers are employed in restaurants and other retail eating establishments. Other employment opportunities include institutions such as schools, hospitals, universities, nursing homes, hotels, grocery stores, bowling alleys, casinos and country clubs.



Professional Foods



Prerequisites

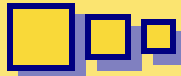


This course is open to all high school students in the 10th grade or higher. Students must have completed at least one credit in mathematics and one credit in English.



Helpful Courses

- ◆ Math
- ◆ Science



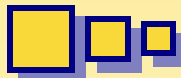
Completion Incentives

- ◆ Tech Prep
- ◆ Completion counts as job experience



Personal Characteristics

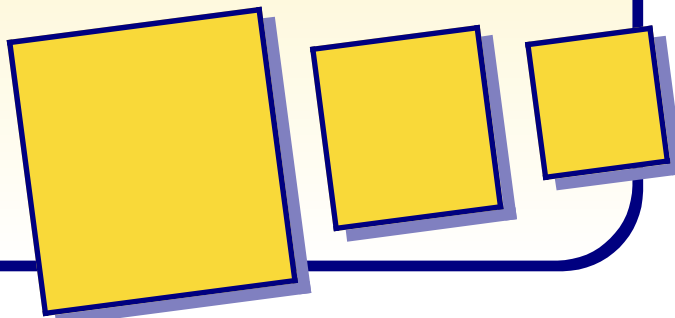
- ◆ Good personal Hygiene
- ◆ Students who are interested in cooking



Salary Information

Salaries in the Atlanta, Georgia area as of January 2004

Baker	\$23,083
Chef	\$33,862
Short Order Cook	\$24,111
Pastry Chef	\$49,292
Room Service Manager	\$34,902
Food Scientist	\$48,242



Work Based Opportunities

The major topics focus on performing the skills and knowledge associated with selecting a career in the food service industry and getting and keeping that job.

Career Opportunities

- ◆ Restaurant Management
- ◆ Chef Apprentice
- ◆ Cook
- ◆ Baker
- ◆ Restaurant Owner
- ◆ Food Scientist
- ◆ Hospitality / Hotel Industry
- ◆ Entertainment Industry
- ◆ Television Cooking Show

Co-Curricular School Activities

- ◆ SkillsUSA-VICA
A co-curricular school club which provides students with the added benefit of gaining work place skills in the areas of leadership, networking, and skill demonstration through regional, state and national level competitions.

- ◆ Student dues
\$13.50



**Carroll County
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