



## **Culinary Arts Academy at Olympic Heights Community High School**

### **Culinary 1**

- Cooking Basics
- Working as a team and following a kitchen plan
- Reading and following recipes
- Safety and Sanitation
- Beginning Knife Skills
- Baking, Sautéing, Boiling and frying

### **Culinary 2**

- Safety and Sanitation
- Knife Skills
- History of the Culinary Industry
- Advanced Knife Skills-
- Basic Baking Skills
- Basic Cooking Skills (Roasting, Grilling, Broiling, boiling, Frying, Sautéing, Poaching, etc.)
- Culinary Careers
- Stock, Sauce and Soup Production
- American Regional Cuisine

### **Culinary 3**

- International Cuisine (Caribbean, South America, African, Middle East, European and Asian Cuisines)
- Holiday and Festive Cooking
- Sanitation

### **Culinary 4**

- Cooking Competitions
- Farm to table: Students plant food in our organic garden, harvest and create meals
- Culinary Olympics
- Food Service Management
- Nutrition
- Advanced Baking and Pastry
- Artisanal Foods
- Appetizers and Hors D'oeuvres

### **Industry Certifications**

- Safe-Staff, ServSafe Industry Certification and Food Safety Manager Certificate

### **We give real-world experiences in**

- Catering
- Special Events
- Running a Café
- Food Delivery

### **Professional Organizations**

- We work closely with the ACF, FRLA and Prostart.
- Community Service Projects

For more information contact Chef Eric Schlossberg at [eric.schlossberg@palmbeachschools.org](mailto:eric.schlossberg@palmbeachschools.org)  
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