

Culinary 2

Food Safety and Sanitation

- Food Borne Illness
- Accident Prevention
- Proper Storage and Preparation

Kitchen Readiness

- Equipment and Measurement
- Recipe Comprehension
- Culinary Mathematics
- Mis en Place (organization)
- Knife Skills

Role and Interaction of Staple Ingredients

- Leavening Agents
- Fermentation
- Gluten Formation
- Maillard Reaction
- Gelatinization of Starch
- The Baking Process

Recipes Prepared

- *Streusel Coffee Cake, Banana Crumb Muffins, Cream Puffs, Advanced Pizza Making, Monkey Bread*

The Future of Food

- Sustainable Agriculture
- Plant Based Eating
- Food Additives
- Grains Across the Planet

Recipes Prepared

- *Homemade Pasta, Quinoa & Roasted Vegetables, Corn Muffins*

Cakes and Pastries

- Types of Cakes
- Pies and Pastry

Recipes Prepared

- *Angel Food Cake, Shortened Cake, Jelly Roll Cake, Apple Pie, Assorted Cookies*

Meats and Main Dishes

- Healthful Modifications of Recipes
- Cooking Protein Foods

Recipes Prepared

- *Lasagna, Chicken Fingers*

Careers in Hospitality

- Overview of Possible Career Paths in Food Service and Hospitality