



Bridges Career Academy Culinary

Crosby-Ironton High School

Acquire basic food skills and the information needed to understand the hospitality industry. 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. Develop a travel log of international foods. Gain entry-level employment or continue education.

Academic Courses

- Food for Life
- Internationals Foods

Career Experiences

- Listen to industry speakers
- Attend the Bridges Career Exploration Day or other regional career fairs
- Practice food prep

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 not only basic food skills but also the information needed to understand the hospitality industry. Students will 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. Highlights of the Academy include developing a travel log of international foods. 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

Food for Life — .5 High School Credit

This course provides current food-related topics such as nutrition and the relationship to good health, consumerism, and the scientific principles of food preparation. This course provides weekly lab opportunities to enable students to practice participating in decision-making and cooperative group skills. Topics include; safety and sanitation, food pyramid and nutritional needs, meal planning and food cost analysis, food service techniques, preparation techniques (standard measurement), appliance use and care, time management strategies, meal service and etiquette.

International Foods — .5 High School Credit

International Foods will explore some of the culinary preparation techniques of international and ethnic foods as part of individual's cultural identity. The culturally unique food traditions based on a country's climate, agricultural/manufactured projects, geography, economic standard of living, religion, traditions and festivals of a country's population will be introduced. Students will tour the world making a travel log of countries and frequently prepared cultural foods. The countries will include some from the following continents: Central America, South America, Europe, Middle East, Africa, and Asia.

COMPLETION STANDARD

Students wishing to receive a certification must complete all the courses and pass each course with a minimum of 80% average.

CAREER EXPERIENCES

Students will explore and research careers with industry speakers, practice food preparation, and attend the Bridges' Career Exploration Day event and other regional career fairs.

JOB SKILLS

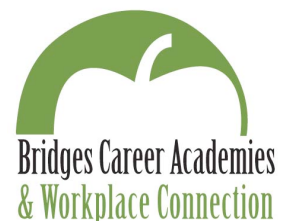
In addition to having technical skills, employers expect their workers to have other skills such as:

- 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

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