

# NOW OPEN!!

## Learn to cook Professionally in an Industrial Kitchen!

**That's Right! Our New Cooking Facilities Are Open & Operating!**

**Want To Start Your Career as a Chef?**

**Our Advanced Cooking and Baking Classes are taught in an Industrial Setting!**

**Culinary 1 Learning Objectives:** Following the guidelines set by the Culinary Arts Standards for the State of Nevada, objectives include:

- Safety and Sanitation in the Kitchen;
- Cooking methods;
- Types and Categories of Food;
- Proper use of kitchen equipment and tools;
- Knife skills;
- Recipe reading and conversion;
- Meal Planning;
- Precooking planning to learn time management in the kitchen.
- Nutrients & Nutrition;
- Cooking for larger numbers

### **BAKING COURSE OBJECTIVES:**

**Upon successful completion of the course, the student will be able to:**

#### **Skill Based:**

- **Scale and measure ingredients.**
- **Prepare yeast dough, quick breads, pies, cookies, cakes, icing, pate choux, and savory baking.**
- **Produce baked products using commercial ingredients and equipment.**

### **CULINARY 2 OBJECTIVES:**

**Upon successful completion of the course, the student will be able to:**

#### **Skill Based:**

- Reviews of Safety and Sanitation in the Kitchen and Cooking methods;
- Meal Planning;
- Precooking planning to learn time management in the kitchen.
- Buffet service;
- Table service;
- Food Costing;
- Sales and catering;
- Intro to Community Supported Agriculture (CSA);
- Plate presentation;
- Diversified cooking and foods
- Food Preservation

# LEARN TO COOK AT HUG HIGH

IMPRESS YOUR FAMILY AND FRIENDS BY COOKING AND SERVING THEM A FANTASTIC MEAL!

## The Health and Human Services Academy at Hug High School

### Human Services Pathway: Culinary/Baking

	English	Math	Social Stud	Science	Academy	Academy	Elective
9 <sup>th</sup>	English 1-2 <b>English 1-2 (H)</b>	Algebra Geometry Frml Geometry	Computer Lit/Health <b>or</b> Principles of Bus.&Mktg <b>or</b> Web Design	Biology Biology (H)	PE or ROTC	<b>Culinary I</b>	Foreign Language or <i>Recommended Electives: 2 selected electives must come from culinary. Human Development I, PE or ROTC</i>
10 <sup>th</sup>	English 3-4 <b>English 3-4 (H)</b>	Algebra 2	W. History W. History (H)	Chemistry Chemistry (H)	<b>Baking I/Culinary II</b>	<b>Baking I Lab/ Culinary II Lab</b>	
11 <sup>th</sup>	English 5-6 <b>AP English 5-6</b>	Alg 2 Prob/Stats Trig/Pre-Calc	U.S. History AP U.S. Hist.	<b>Environ. Sci</b>	<b>Culinary II Baking I Baking II</b>	<b>Culinary II Lab Baking I Lab Baking II Lab</b>	
12 <sup>h</sup>	English 7-8 <b>AP English 7-8</b> Early College	Prob/Stats Trig/Pre-Calc AP Calculus Early College	Government AP Gov't	<b>AP Biology AP Chem AP Environ</b>	<b>Culinary II Baking II</b>	<b>Culinary II Lab Baking II Lab</b>	