

FUNDAMENTALS OF FOOD SERVICES



Share Time Program for High School Junior and Seniors

The Fundamentals of Food Services program exposes students to the essential concepts and principles of culinary arts. Students learn the knowledge and skills required to perform the functions of food service personnel, including sanitation, hot and cold food preparation, cooking procedures, baking, and table set up and service. Students have the opportunity to gain practical experience by working in our industry standard kitchen and planning functions for the community.

PROGRAM OVERVIEW

- Food Safety and Sanitation
- Basic Food Preparation
- Food Identification
- Methods of Cooking
- Menu Planning
- Hot and Cold Food Preparation
- Baking
- Soups
- Napkin Folding
- Place Settings
- Table Service
- Event Planning
- Front and Back of the House Operations
- Applied Math Concepts
- **HIGH SCHOOL CREDITS EARNED:**
 - Career and Technical Education Program = 20 Credits

Students will be required to:

- Read and comprehend information at the elementary level
- Interpret measurements
- Work with fractions
- Utilize fine motor skills
- Collaborate with peers

STUDENTS WHO COMPLETED THE FOOD SERVICES PROGRAM

pursued post-secondary education and/or employment as prep cooks, pantry cooks, dietary assistants, baker assistants, bakery clerks, and cake decorators.

ALL INQUIRIES PERTAINING TO PRE-ADMISSION SHOULD BE SUBMITTED TO

Gina DiDomenico, Student Recruitment and Community Relations

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