



Culinary Arts

Program Description

As more and more Americans are eating out, students in the Culinary Arts program are learning what it takes to prepare food and manage food service operations in restaurants and other institutions - from purchasing to preparation to presentation. Using commercial kitchen equipment in the Highlander Restaurant, students cook from scratch and serve in an appropriate manner. The restaurant is open to students and the general public. Remember, this program is more than a cooking class! Food service management, safety and general hospitality are significant portions of this program.

The Culinary Arts program is housed at Howell High School and is open to all Livingston County juniors and seniors. Students will have the opportunity to earn "Serv Safe" Food Handlers certification and will be educated on the process of entering the hospitality and culinary field directly. Successful culinary students should be creative, self-motivated, pay attention to detail, and have a desire to work in a service industry.

<i>Instructor</i>	<i>Course(s) Name</i>	<i>Instructor Contact Information</i>	<i>Program Links & Information</i>
Eric Walker	Culinary Arts & Hospitality I & II	chef.walker@howellschools.org 517-540-8312	Informational Video



**Consortium: 11th and 12th grade students from all local districts may request to enroll in this CTE Program*