



Restaurant Management

This course will emphasize the principals of planning, organizing, staffing, directing, and controlling the management of a variety of food service operation. The course will provide insight into the operation of a well-run restaurant.

Practicum in Culinary Arts

Students are taught employability skills, which include job-specific skills applicable to their training plan, job interview techniques, communication skills, financial and budget activities, human relations, and portfolio development. Practicum in Culinary Arts is relevant and rigorous, supports student application of academic standards, and effectively prepares students for college and career success.

Culinary Arts

Culinary Arts begins with the fundamentals and principals of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national sanitation certification. This course is offered as laboratory-based or internship course.

Students are encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations.

My goal is to have students get the experience and education needed to be successful in the food service industry after graduation.

We are available to do catering jobs during the week for parties of 20 to 80.

Mr. Dromgoole

