

Food Science Culinary Arts Academy

The program is designed to produce goal-oriented students with marketable skills. The course includes topics on career opportunities in the food service industry, sanitation and safety, use of equipment, basic meal planning, food preparation and personal development skills.

Vital components in the learning process are teamwork, decision making, problem solving, and critical thinking. Students entering the program will learn the relevance of science, math, and communication skills to the world of work by participating in hands-on activities to help them grasp otherwise abstract concepts and develop skills to further their study in upper divisions of education.

Our goal is to develop students who are critical thinkers, problem solvers, and capable of establishing goals and reaching them