

## Preparing for After High School and Higher Education.

Is this the industry for you?

The CTE Center Culinary Arts program will help you to understand food service and the demands of the industry. We will aid you in finding the right college and applying for scholarships. Our goal is to help you be successful in life after high school.



**Frisco ISD CTE Center  
Culinary Arts Program**

9889 Wade Blvd.  
Frisco, Texas 75035



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Culinary Arts Program**

**Culinary Arts 1 and Practicum Culinary Arts**

► **ProStart Culinary  
Education:  
Opening the doors  
of opportunity!**





## What is this program all about?

Culinary arts feeds into the food service industry. It is an industry that is not impacted by recession. In fact, culinary arts has been growing steadily for almost two decades.

With the inception of the Food Network, becoming a chef has grown tremendously. Becoming a part of our program will give you a realistic point of view of what happens in the industry and how you can become successful.

We will give you the tools to walk right out into the industry and be very hireable, or be top of your class in culinary school.



### Culinary Arts 1

The focus of Culinary Arts 1 (CA1) is starting with the basics. We cover safety and sanitation because that is the backbone to our industry. We move on to kitchen etiquette, knife skills, stock making, and learning how to mise en place. We will also focus on how to write and follow recipes. Your customer service skills will be honed in the Studio 08 Deli. This convenient grab-and-go facility is tempting for all that go by!

### Practicum in Culinary Arts

Culinary Arts 2, or practicum, is the class that follows CA1. In this class, we will be building upon all that was learned the year prior. Our goal in this class is to have even more hands-on opportunities for the student to learn. We will practice soups and sauces. We will learn how to make fresh pasta. We will focus on plating the foods that are for the restaurant. Customer service skills will be fine tuned in Studio 08, our restaurant.



Explore all the pathways this campus has to offer!

### ProStart Culinary

#### Competition

All of our students, both CA1 and CA2 have the opportunity to try out for our competition team. The five students who make the cut are required to make weekly or bi-weekly practices held on campus, along with student led meetings off campus. A tremendous work ethic is required, as well as the ability to work under immense pressure. These students will compete on a local scale, state scale, and even the potential of a national scale. Basic skills, such as knife skills and chicken fabrication, are graded as well as an appetizer, entrée, and dessert created by the team. The rewards are lasting memories...and scholarships!

