



12 Week Culinary Arts Program Sample Curriculum

- Week 1: Safety and Sanitation, Knife Skills**
- Week 2: Safety and Sanitation continued**
- Week 3: Soups, Salad and Sandwich Preparation**
- Week 4: Roasting and Sautéing**
- Week 5: Braising and Poaching**
- Week 6: Resume and job search skills**
- Week 7: International Cuisine**
- Week 8: International Cuisine**
- Week 9: Bulk Food Production**
- Week 10: Offsite Catering**
- Week 11: Mystery Basket (challenges in the kitchen)**
- Week 12: Buffet and Banquet Service, Graduation**

Graduation Ceremony and Dinner

Students prepare and serve plated dinners to guests.

Students are invited to invite family and friends for their achievement and some guests

may attend from Contra Costa Community