

# Portfolio Requirements

## Culinary Arts

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Freshmen Year	
Trimester 2	Safety and Sanitation training and tests
Trimester 3	OSHA reflective
Additional Projects	Menu items, advisory dinner, special events, superintendent's dinner, cake decorating, breakfast events, inventory sheets, receiving guidelines, culinary sanitation, off site events and catering, food show visit, mystery basket, sister vocational school restaurant visit

Sophomore Year	
Trimester 1	Beginning knife cuts
Trimester 2	Chef biography
Trimester 3	Weights and measures
Additional Projects	Menu items, advisory dinner, special events, superintendent's dinner, cake decorating, breakfast events, inventory sheets, receiving guidelines, culinary sanitation, off site events and catering, food show visit, mystery basket, sister vocational school restaurant visit

Junior Year	
Trimester 1	Visiting college reflective
Trimester 2	ServSafe certificate and training
Trimester 3	Restaurant design project
Additional Projects	Menu items, advisory dinner, special events, superintendent's dinner, cake decorating, breakfast events, inventory sheets, receiving guidelines, culinary sanitation, off site events and catering, food show visit, mystery basket, chili cookoff

Senior Year	
Trimester 1	
Trimester 2	Superintendent's Dinner
Trimester 3	ServSafe alcohol
Additional Projects	Menu items, advisory dinner, special events, Superintendent's Dinner, cake decorating, breakfast events, inventory sheets, receiving guidelines, culinary sanitation, off site events and catering, food show visit, mystery basket, sister vocational school restaurant visit
	<i>Seniors will complete project as described in their portfolio proposal.</i>