

## **Foods II - Enterprise**

<b>Course Number</b>	FN42
<b>Recommended Maximum Enrollment:</b>	20* (or 4-5 per laboratory kitchen)
<b>Hours of Instruction:</b>	135 (block)
<b>Prerequisite:</b>	FN41 Foods I OR FH21 Culinary Arts and Hospitality I

This course focuses on advanced food preparation techniques while applying nutrition, food science, and test kitchen concepts using new technology. Food safety and sanitation receive special emphasis, with students taking the exam for a nationally recognized food safety credential. Students develop skills in preparing foods such as beverages, salads and dressing, yeast breads, and cake fillings and frostings. A real or simulated in-school food business component allows students to apply instructional strategies. English language arts, mathematics, and science are reinforced. Work-based learning strategies appropriate for this course include apprenticeship, cooperative education, entrepreneurship, internship, mentorship, school-based enterprise, service learning and job shadowing. Family, Career and Community Leaders of America (FCCLA) competitive events, community service, and leadership activities provide the opportunity to apply essential standards and workplace readiness skills through authentic experiences.

\*For safety and sanitation reasons, enrollment should not exceed 20 in this course.

Go to <http://www.servsafe.com/> for information on the student credentialing program and testing information