Food Production, Service, and Culinary Arts

Food Production and Service employees work in a range of different facilities involving the preparation and serving of meals. Example, work duties including receiving and storing food properly, operating food processing equipment, maintaining supplies, mixing ingredients, and assessing food items quality.

Culinary Foundations (Cheramie and Thibodeaux)
Basic Kitchen and Food Service Management (BC Campus)

- Introduction to Food Production and Service (Egan)

- Working in the Food Service Industry (BC Campus)

- Workplace Safety in the Foodservice Industry
• Human Resources in the Food Service and Hospitality Industry

• Food Safety Sanitation and Personal Hygiene

• Restaurant Design: Concept to Customer (Thibodeaux)
Fruits, Vegetables, and Farinaceous Products (Bienvenu and Thibodeaux)

- Meat Identification and Fabrication (Welsch and Thibodeaux)

- Meat Cutting and Processing for Food Service (BC Campus)

- Modern Pastry and Plated Dessert Techniques (BC Campus)
• Understanding Ingredients for the Canadian Baker