

Foods 1: Basic Skills

“Serving up skills for life”

~Mrs Arcorí



In this semester long course students will study:

- Food Safety & Sanitation
- The importance of food to culture
- Create online cookbooks
- Learn how to “plate” food with garnishes
- Participate in WMHS “Cupcake Wars”
- Participate in food demonstrations as part of the courses final exam
- Taste different exotic fruits from around the world in our “WMHS Exotic Fruit Taste Test”
- Earn a Visual and Performing Arts credit for this course
- Learn how to create themed table designs