

For
Professional Baking Program

- Students will greet and seat guests in our table service dining room.
- Students will take guests' food orders and communicate those orders to the kitchen staff while waiting tables in the dining room.
- Students will converse with customers while serving food in the cafeteria dish-up area.
- Students will read and interpret theory handouts and be able to use them on their lab production stations.
- Students will serve guests on special dinner activities, such as Dinner of the Year and Dinner Theater events.
- Students will perform basic math skills when preparing recipes; when working with weights and measures; when working with volume measurement such as gallons, quarts, cups, etc.; when working with weighing devices such as scales; and when increasing or decreasing recipes.
- Display a positive and safe attitude.
- Demonstrate pride in food preparation and presentation.
- Demonstrate mature work habits and skills.
- Work cooperatively with all members of each lab station group.