

## Culinary Arts & Hospitality Transcript

00:00:03:12 - 00:00:20:07

Maya Marsh

I've always been interested in cooking and baking and this program gives you a lot of the basics of those skills. You learn knife skills, sanitation, your basic sauces, meat temperatures, things like that, all the things that you need to be able to successfully cook a meal.

00:00:20:18 - 00:00:34:08

Emaleigh Keast

I think my experience has been great this year. All the chefs are amazing and we became a family. We've learned so many things. We learned about safety and the management side of a restaurant.

00:00:34:12 - 00:00:42:20

Maya Marsh

Working on a food truck has been really awesome. We serve everybody at the school and it's \$5 a meal and then we do a different meal every week.

00:00:43:05 - 00:00:49:21

Emaleigh Keast

We earn our ServSafe, management safety, and foundations one and two.

00:00:50:02 - 00:01:02:16

Maya Marsh

All four of those certifications helped me get the job that I have today and helped me get a pay raise in that job. They also provided me with the skills needed to be able to manage your place.

00:01:02:19 - 00:01:12:12

Emaleigh Keast

I'm going to be going to Disney for cook around the world and also going to California to compete in a baking pastry competition.

00:01:12:19 - 00:01:32:03

Maya Marsh

Every day, Culinary arts is not like sitting in your typical classroom, having a teacher lecture at you all day. You are up and you're moving and you're cooking. You get to hang out with your classmates and cook and learn about all these skills that are necessary for moving out of the house. When you go to college.