

Fundamentals of Food Services



Students in 10th grade may apply via online application. Scan the QR code for information.

www.mcvts.org

The Fundamentals of Food Services program exposes students to the essential concepts and principles of culinary arts.

Students learn the knowledge and skills required to perform the functions of food service personnel, including sanitation, hot and cold food preparation, cooking procedures, baking, and table set up and service.

Students have the opportunity to gain practical experience by working in our industry standard kitchen and planning functions for the community.

Students who completed the Food Service program pursued post-secondary education and/or employment as prep cooks, pantry cooks, dietary assistants, baker assistants, bakery clerks, and cake decorators.