

EXPLORE CULINARY CAREERS

3-DAY CULINARY WORKSHOP

The Blue Ridge CTC Academy of Hospitality and Culinary Arts is excited to offer summer culinary workshops for recent high school graduates!

Join Chef Steve Weiss and Chef Lara Cramer for either of these three-day workshops, serving as an overview of the Culinary Arts programs offered by Blue Ridge CTC. These workshops introduce students to an industrial kitchen and cover the basics of culinary arts, baking, and meal production. Students learn the basics of knife skills, sanitation, and other foundational culinary skills.

July 16 - 18, 2019

9am - 2pm

Blue Ridge CTC Culinary Academy

Technology Center

Fee: \$89

July 23 - 25, 2019

9am - 2pm

Blue Ridge CTC Culinary Academy

Technology Center

Fee: \$89



COURSE SYLLABUS

Day 1

- Welcome and Introductions
- Introduction to Culinary Arts and Management (Q&A)
- Kitchen Safety and Equipment Overview
- Sanitation and Uniforms
- Basic Knife Skills
- Culinary Arts - Activity:
 - > 2 Savory Recipes

Day 2

Baking Fundamentals - Activity:

- > 2 Dessert Recipes

Day 3

3 Component Meal - Activity:

- > Salad
- > Entree
- > Dessert

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www.BlueRidgeCTC.edu | 304.260.4380

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