

**To all Culinary Arts students**

**All student must complete the following summer assignments.**

**A. SERVESAFE.COM**

**General assignment for every Culinary Arts student:**

**10<sup>th</sup> to 12th grades student must complete the National Restaurant Association online ServSafe Food safety course by visiting**

**<https://www.servsafe.com/>**

**B. All students 10th, 11th, and 12th grades must create an online student account on <https://theicn.org/> / Institute for Child Nutrition web site then**

**A. Complete an online Food Safety Course from the institute web site.**

**Please print and bring with you The Certificate of Course Completion on the first day of school**

**<https://chefyamablog.files.wordpress.com/2010/07/professional-cooking-6th-edition.pdf>**

**C. Incoming 10<sup>th</sup> grade Culinary Arts Students**

**Must bring \$160 to school.**

**This will cover the cost of their Culinary Arts Uniform.**

**A receipt will be given for your records.**

**PLEASE NO PERSONAL OR BUSINESS CHECKS ARE ALLOWED. CASH OR MONEY ORDERS ONLY!**

**3" Binder with loose leaf paper and a BIC Multi color pen. Plastic covers for binder.**

**D. Every student in 10<sup>th</sup>, 11th and 12th grade must bring the following items to school the first day of school**

**A set of stainless measuring tools (Cups and Measuring Spoon)**

**Pre-used tools or tools that are made out of plastic are not be accepted.**

**E. A new or used non-slippery industrial working shoes are recommended for everyone.**

**KITCHEN SAFETY**

**PLEASE NO SNEAKERS ARE ALLOW IN THE KITCHEN.**

**F. INCOMING 10TH GRADE**

**10<sup>th</sup> grades must complete Chapter 5 to 6**

**Chapter Key points to review, Terms for review [ vocabulary],  
questions for review by the first day of school.**

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**H. INCOMING 11<sup>TH</sup> GRADE**

**11<sup>th</sup> grades must complete Chapter 8 to 10**

**Chapter Key points to review, Terms for review [ vocabulary],  
questions for review by the first day of school.**

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**I. INCOMING 12TH GRADE [Culinary Arts]**

**12<sup>th</sup> grades must complete Chapter 1 to 2**

**Chapter Key points to review, Terms for review [ vocabulary],  
questions for review by the first day of school.**

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