



Culinary Arts

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Culinary Arts

- Master cooking methods, flavor development, and techniques
- Explore cuisines from around the world
- Demonstrate differences in baking and pastry preparation techniques

Kitchen Safety

- Create an awareness campaign for recent food recalls
- Demonstrate an understanding of how food recalls affect the food service industry
- Research what to do in a kitchen emergency (burns, cuts, eye injury, fire, electrical or chemical spills)
- Create an emergency plan for the kitchen emergencies listed above as well as natural disasters (tornado, flooding, earthquake) and include where first aid stations and fire extinguishers are located
- Create an evacuation route of how to get to a safe environment
- Research and make a list of what is included in a food safety audit (also known as a kitchen audit)

Safety and Sanitation

- Research careers in food safety
- Research state laws that govern food service businesses such as Tennessee Department of Health
- Compile, practice, and critique safety and sanitation procedures related to the handling, preparing, storing, and serving food from industry-approved technical manuals and factsheets
- Identify potential hazards in the operation and production of food as it related to meats and seafood



Equipment

- Investigate the preparation equipment used in the food service kitchen (cutters, mixers, steamers, broilers, ranges, fryers, and ovens)
- Research equipment needed for receiving and storing food and supplies (different types of refrigeration, freezing, dry goods storage)
- Research what equipment is needed for holding and serving food and beverages
- Research equipment needed in a commercial kitchen (broilers, steamers, fryers, scales, food warmer/steam tables, pressure cooking)

Presentation Techniques

- Demonstrate the principles of food plating (emphasis, balance, unity, harmony, contrast, movement/rhythm, pattern/repetition, eye appeal)
- Use food-styling tools (squeeze bottles, plating tweezers, offset spatulas, etc.)
- Investigate garnishing and decoration methods
- Investigate food photography and present on what it entails
- Create a table for four people with appropriate decorations, menu, and place-settings for an event of your choice

Professionalism, Ethics, and Business Opportunities

- Prepare for careers in the Culinary Arts industry (chef, caterer, executive chef, sous chef, food and beverage manager, etc.)
- Investigate potential pathways for continuing education (trade school, college degrees)
- Understand the cash flow and costs involved in commercial food management (ingredients, insurance, fuel, staffing expenses)
- Investigate cost-saving techniques in a kitchen (energy-efficiency, smart technology, bulk purchasing strategies, and buying local)
- Investigate ethical practices specifically fair labor practices, animal welfare, consumer trust, and professional integrity

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