



LearnKey's Hospitality & Culinary Arts Courseware

With over three decades of experience, LearnKey offers engaging, interactive, and flexible training mapped to industry certifications available online through GMetrix.

- Full-motion digital video available anytime, anywhere with an Internet connection
- The GMetrix platform provides the ultimate certification training solution with a single sign-on between training and test prep
- Project-based learning lessons and workbooks with hands-on activities help reinforce what the students are learning
- Teacher workbooks with answer keys and lesson plans

COURSE OFFERINGS



Hospitality and Culinary Arts

The Culinary Fundamentals course will teach the fundamentals of a commercial kitchen. It covers topics such as safe food storage, cooking methods, knife cuts, kitchen hierarchy, and clean-up. This course identifies kitchen dos and don'ts along with best practices to ensure a healthy, safe, and successful working environment.

CLASS HOURS: 17 HRS



Each Course Includes:

Video-based instruction, exercise labs, pre and posttests, flash cards in addition to a PDF project workbook. The workbook includes fill-in-the-blanks, glossary terms and definitions and many other resources to help reinforce learning.