

DISNEY CULINARY ARTS

Designed for Students

Grades 7 – College
Ages 12+

Program Length

3 hours

Park Location

Disney California Adventure® Park

SYNOPSIS

In *Disney California Adventure*® Park, students journey backstage and into the kitchen as they embark on an exploration of the senses to discover the secrets of Disney's savory storytelling and the ingredients needed to fulfill their own culinary aspirations.

The adventure begins with a discussion of the history and development of the culinary arts, introducing participants to common standards and core practices utilized by professionals in the food service industry, including Disney's own culinary leaders. Venturing into the parks, students explore the art of presentation and discuss the importance of maintaining quality and consistency by reviewing Disney's outdoor vending and the alluring world of candy-making.

The menu unfolds further as Disney's unique food offerings are unveiled. Traveling backstage into a high-volume kitchen, bakery, and quick-service restaurant, students observe the many roles performed by a culinary team and discover what it takes to create an immersive and enjoyable culinary experience for guests of all ages. Here the importance of food safety, the journey of a plate, and the value of teamwork are explored in depth as students discuss exceptional guest service, including considerations for food allergies and dietary restrictions.

As they further explore areas of the park, students discover that theme is critical to the design and implementation of any Disney menu. They explore the relationships between specific food offerings and the stories of the locations where they are served. This culminates in an opportunity for students to develop their own ideas to add to an existing themed menu. Along the way, they learn how modern technology is transforming the process of ordering ingredients.

Finally, students travel behind the scenes to a Disney Special Events Kitchen, where ever-changing menu items are developed and prepared in high volume. After a hands-on review of major culinary roles, the adventure concludes with an inspiring discussion of how students can pursue their own dreams in the kitchen and beyond.

LEARNING OUTCOMES

After completing Disney Culinary Arts, participants will be able to:

- ✓ Define key terms used by culinary professionals
- ✓ Identify and understand various roles in the food service industry
- ✓ Identify safe practices for receiving, storing, preparing, and serving food
- ✓ Discuss techniques for managing dietary restrictions and food allergies
- ✓ Engage with professional chefs to discuss their culinary journey
- ✓ Explore educational and professional opportunities in the culinary arts
- ✓ Describe Disney's culinary heritage and use of theming and storytelling through food
- ✓ Examine the importance of teamwork and leadership in the kitchen setting
- ✓ Explain the demands of different types of food service locations in an operating theme park
- ✓ Trace the journey of a plate through a food service location