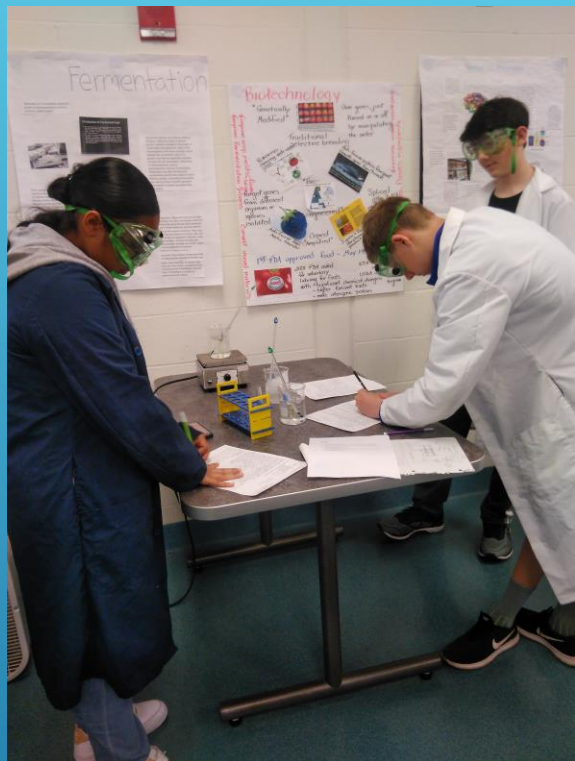


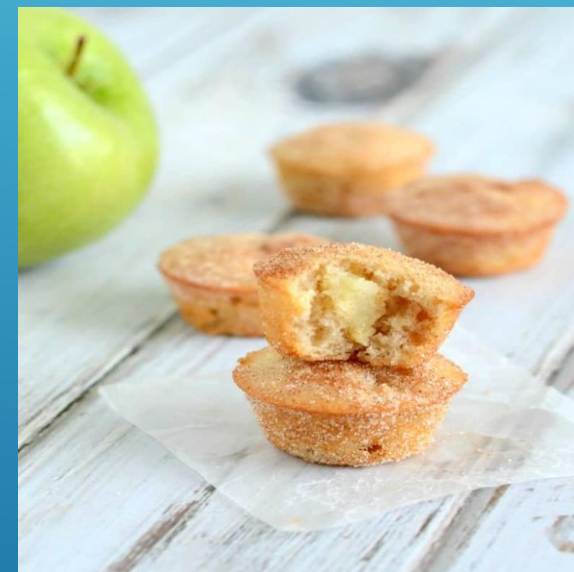
# SEAFOOD SCIENCE

Course Selection





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# EXPERIMENT WITH ORGANIC COMPOUNDS

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SPEND TIME PREPARING OUR MARKET  
FOR CUSTOMERS



Learn knife skills for food preparation  
Apply sanitation regulations to keep food safe



← 白えび入り黒とろろ昆布

Learn sustainability and responsible harvesting  
Develop recipes with product we grow





Work at the on-site Market –  
Angie's at Aqua

Develop customer service skills

Network and gain new friends



Learn to use different pieces of equipment to prepare you for a job in the work force



LEARN SAFE FOOD HANDLING  
EARN YOUR SERVSAFE MANAGERS CERTIFICATE



# APPLY YOUR SKILLS AS YOU WORK WITH A GUEST CHEF AT OUR EVENING EVENT

