



Discover a recipe for success!

Recipe



Learn the secrets of the great chefs! In this course, you'll gain foundational cooking skills and have the potential to earn ServSafe®, ProStart® and ACF Secondary Graduate professional certifications. Learn what it takes to succeed as a chef for a restaurateur in this exciting, high-profile industry. Get your career cookin' today in the Culinary Arts/Restaurant Operations Management program.

Advanced college/trade school credit is available to qualifying students from the following institutions:



COURSE TITLE: CULINARY ARTS/RESTAURANT OPERATIONS MANAGEMENT

COURSE DESCRIPTION

Our program begins with baking and pastry arts and moves into complete food preparation and management techniques. Students gain an understanding of baking and cake decorating, nutrition, menu planning, catering, dining food service, food production, as well as safety and sanitation codes. Second year students are prepared to take the National Restaurant ServSafe® test. The program has the accreditation of the American Culinary Federation (ACF) which provides students with the opportunity to earn a Certified Junior Culinarian (CJC) certificate. The program is also associated with the New York State Restaurant Association (NYSRA) Educational Foundation ProStart® Program, which provides students with work experience necessary to succeed in the workplace.

COURSE CONTENT

Professional Food Preparation and Service	Health Regulations and Codes
Preventative Safety	Cooking Methods and Techniques
Tools and Equipment	Cost Control and Purchasing
Weights and Measures	Baking
Menu Planning	Pastry Skills
Buffets and Banquets	Trade Related Math
Food Presentation/Styling	Employability Skills
Time Management	Nutrition
Table Service	Food and Cultures
Customer Service Skills	Community Service Opportunities
Catering	Regional and Ethnic Cooking
Ice Carving	

EDUCATIONAL OPPORTUNITIES

- Advanced College Standing
- Associate Degree or Certificate
- Baccalaureate Degree
- Masters Degree

CAREER OPPORTUNITIES

Institutional Food Service	Corporate Theme Franchises
Corporate Catering	Hotels and Tourist Destinations
Personal Chef	Private Restaurants
Airline, Railroad and Cruise Lines	Fast Food Restaurants
Restaurant Suppliers and Wholesalers	Supermarkets (deli, bakery, meat and seafood)

SUGGESTED SUPPORTIVE COURSES

Algebra, Written and Verbal Communication Skills

ADDITIONAL INFORMATION

COSTS	2 Uniforms: approximately \$100 Approved Footwear \$30 Knife Kit (optional) \$75
LENGTH OF COURSE.....	2 years
LOCATIONS	Edward J. Milliken Technical Center Harry B. Ward Technical Center
CTE/ACADEMIC CREDIT	2 years = 1 credit ELA, 1 credit math and 1 credit science (2 years = MAXIMUM 3 academic credits)
INDUSTRY CERTIFICATIONS.....	American Culinary Federation (ACF) Certified Junior Culinarian (CJC) Certified Junior Pastry Culinarian (CPJC) ServSafe® ProStart®

