

Culinary Arts



Recommendations for Success:

- Maintain good personal hygiene
- Ambitious
- Team oriented
- Strong desire to learn
- Good attendance/homework completion
- Hand/eye coordination
- Follow safety and sanitation guidelines
- Willingness to try a variety of foods
- Handle extreme temperature changes
- Stand for long periods of time on hard surfaces
- Able to lift 50 lbs
- Manual dexterity

Lenape Technical School	Culinary Arts
Objective of field	Culinary Arts offers a wide variety of career opportunities for those who would enjoy the fast-paced and exciting career the food service industry can offer. Students will have the opportunity to learn skills that will prepare them for post-secondary training or entry level positions in this rapidly growing industry. Students will explore many careers in the “back of house” as well as the “front of house”.
Job Duties	Students will be responsible for the following: <ul style="list-style-type: none"> • Product preparation • Daily cleaning • Maintenance of equipment • Enforcement of ServSafe guidelines • Cooking, baking, serving, and clean-up • After school functions and dinners • Inventory • Kitchen management
Classroom Tests	Year 1: 50 tests* Year 2: 30 tests* Year 3: 20 tests* <i>*This is an approximate number and is subject to change</i>
Certification Tests	Students have the opportunity to become ServSafe certified. National Occupational Competency Testing Institute (NOCTI)
Books	<u>Culinary Professional</u> <u>ServeSafe Essentials</u>
Lecture Time	Year 1: 1-2 days/week* Year 2: 1-2 days/week* Year 3: 1-2 days/week* <i>*This is an approximate number and is subject to change</i>
Co-op/Clinical	<ul style="list-style-type: none"> • Student must receive approval from all members of the professional staff • Student must have a “B” grade or higher in all subjects • Student must have a satisfactory discipline record • Student must maintain passing grades while they are in the co-op program • Student must maintain strong attendance record and demonstrate punctuality • Student must provide their own transportation to and from work
Homework	Most work is completed in class. Homework averages 1-3 hours per week.
Task Lists	Year 1: 18 categories with several tasks in each* Year 2: 20 categories with several tasks in each* Year 3: 12 categories with several tasks in each* <i>*This is an approximate number and is subject to change.</i>
Planned Courses	<ul style="list-style-type: none"> • The Food Service Industry • Quality Food Service Practices • The Professional Kitchen • Culinary Applications • Baking and Pastry applications • Safety and Sanitation • Nutrition • Restaurant Operations

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Academic Skills	High School reading level Math Skills: <ul style="list-style-type: none"> • Fractions (add, subtract, multiply, divide) • Decimals • Measuring and conversions • Angles for cutting • Proportions • Baker's percentage • Adjusting recipes • Portion cost • Menu pricing
Soft Skills	<ul style="list-style-type: none"> • Interpersonal skills • Communication • Independent worker • Efficient
Computer Skills	<ul style="list-style-type: none"> • Internet • Microsoft Word and Excel
Physical Requirements	<ul style="list-style-type: none"> • Able to stand for long periods of a time • Able to lift 50 pounds • Able to withstand extreme temperature changes • Manual dexterity • Fine and gross motor skills
Vocational Testing Essential Aptitudes for lab recommended levels	<ul style="list-style-type: none"> • Discrimination by size/shape • Fine and gross motor skills • Manual dexterity • Retention of mechanical and structural detail
Training	Students will be prepared for a broad array of careers in the food service industry. They will have the opportunity to work alongside professional chefs and general managers in the industry. Part of their training will consist of ServSafe training.
Uniform Requirements	Student's Expense: <ul style="list-style-type: none"> • Cook's cap • Chef jacket • Chef pants • Thermometer (first one provided) • Appropriate non-slip shoes that cover the entire foot • Apron • Lenape Tech Polo Please note: no jewelry of any kind and no false fingernails or polish can be worn in the kitchen
Articulation/Agreements	This is a program of study (POS) that has state-wide articulation agreements with post-secondary institutions. To find these please see: www.collegetransfer.net for this CIP Code: 12.0508
Employment/Job Outlook	The job outlook for chefs, cooks, and food preparation workers is expected to grow and increase 11% in the 2006-2016 time frames. This is a direct result of more families needing convenient foods that are healthy and wholesome. More and more families are looking for the convenience, but also want more home-made comfort foods and less fast food. <ul style="list-style-type: none"> • Projected growth for higher-skilled chefs and cooks is expected to grow as fast as the average for all occupations in full-service restaurants

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Employment/Job Outlook	<ul style="list-style-type: none"> • Projected growth for food preparation workers is expected to grow faster than average for all occupations • Fast food cooks are expected to grow as fast as the average for all occupations <p>There will be strong competition for jobs at upscale restaurants, hotels, and casinos, which tend to pay more. Workers with a combination of business skills, previous work experience, and creativity will have the best job prospects.</p>							
	<table border="1" style="width: 100%; text-align: center;"> <thead> <tr> <th data-bbox="500 443 841 506">Apprenticeship Program</th> <th data-bbox="841 443 1166 506">2-Year Associates Degree</th> <th data-bbox="1166 443 1503 506">4-Year Bachelor's Degree</th> </tr> </thead> <tbody> <tr> <td data-bbox="500 506 841 751"> First Cook Banquet Captain Banquet Cook Grande Mange Pastry Assistant Sous Chef Management Trainee </td> <td data-bbox="841 506 1166 751"> Culinary Arts Pastry Arts Hotel and Motel Management Restaurant Management Nutrition </td> <td data-bbox="1166 506 1503 751"> Restaurant Owner (Business Degree) Culinary Arts Pastry Arts Hotel Restaurant and Institution Management Education Nutrition </td> </tr> </tbody> </table>	Apprenticeship Program	2-Year Associates Degree	4-Year Bachelor's Degree	First Cook Banquet Captain Banquet Cook Grande Mange Pastry Assistant Sous Chef Management Trainee	Culinary Arts Pastry Arts Hotel and Motel Management Restaurant Management Nutrition	Restaurant Owner (Business Degree) Culinary Arts Pastry Arts Hotel Restaurant and Institution Management Education Nutrition	
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How to find out more?	<ul style="list-style-type: none"> • http://www.onetonline.org/find/career?c=9&q=Go • http://www.bls.gov/ooh/food-preparation-and-serving/chefs-and-head-cooks.htm 							