



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 Fundamentals Cook® (CFC®). 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 | Recipe Conversions |
| 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 | Baccalaureate Degree |
| Associate Degree or Certificate | Masters Degree |

CAREER OPPORTUNITIES

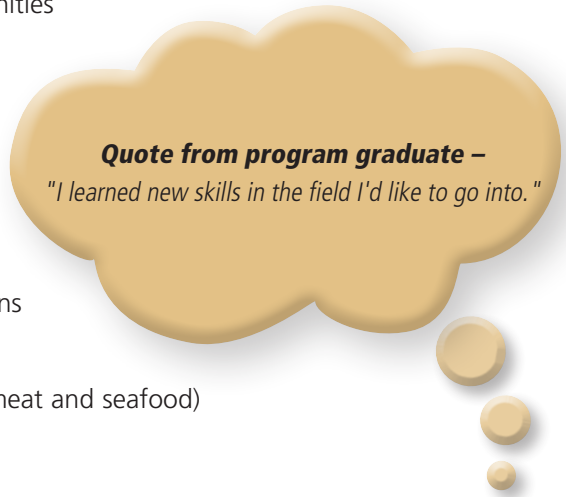
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|--------------------------------------|---|
| Institutional Food Service | Corporate Theme Franchises |
| Corporate Catering | Hotels and Tourist Destinations |
| Personal Chef | Private Restaurants |
| Airline, Railroad and Cruise Lines | Fast Food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

SUGGESTED SUPPORTIVE COURSES

Algebra, Written and Verbal Communication Skills

ADDITIONAL INFORMATION

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|------------------------------|---|
| COSTS | 2 uniforms, approximately \$95; approved footwear 1 pair, approximately \$40 |
| LENGTH OF COURSE..... | 2 years |
| LOCATIONS | Edward J. Milliken Technical Center Harry B. Ward Technical Center |
| CTE/ACADEMIC CREDIT | Please see chart on pages 4 and 5 for updated details |
| INDUSTRY CERTIFICATIONS..... | American Culinary Federation (ACF), Certified Fundamentals Cook® (CFC®) ServSafe®, ProStart®, Suffolk County Food Handler, Certified Fundamentals Pastry Cook® (CFPC®) |



Hospitality and Tourism

- Culinary Arts/Restaurant Operations Management (MTC, WTC)
- Introduction to Cooking (ICC)
- Food Preparation Service (ICC, WTC, BTC)
- Introduction to Baking (ICC)
- Culinary Exploration (IAC)

