

## Somerset County Vo-Tech Program Overview

# Culinary Arts



*The Culinary Arts program includes sanitation, nutrition, safety, preparation of meats, fish, poultry, soups, potato and vegetable dishes, desserts, cakes, and pastries. Emphasis is placed on presentation, technique, and professionalism. Graduates of the program may continue their education at colleges offering culinary arts or hotel and restaurant management programs. Students work in our professional grade kitchen facilities and the school's working Trade Wins restaurant. Students also have the opportunity to acquire college credits through an articulation agreement with Johnson & Wales University.*

### Curriculum:

Year 1: Introduction to Cooking and Baking Applications, and Service/Hospitality Concepts

Year 2: Food Preparation and Service Techniques

Year 3: Advanced Food Preparation and Advanced Dining Room Service

Year 4: Food Service and Hospitality Industry

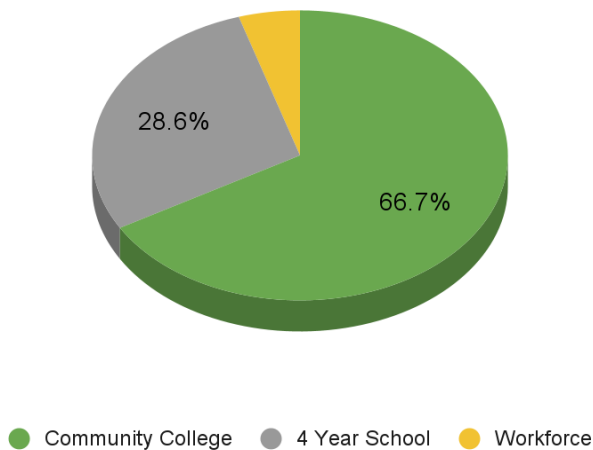
Classes meet for 3 periods/2 hours per day, 5 days a week

Average number of new students accepted per year: 16

Opportunity for professional certifications: ServSafe Food Production Manager Certificate in their Senior year

Opportunity to earn college credits: YES

### Culinary Arts Student Plans at Graduation



### Future Careers

- Prep/Line Cook/Chef
- Caterer
- Baker
- Restaurant Wait Staff
- Restaurant Manager
- Hotel/Motel Manager
- Banquet Manager

### Recent Student Post-Secondary Destinations

- Culinary Institute of America
- Johnson & Wales University
- Hudson County Community College
- Atlantic Cape May Community College
- Raritan Valley Community College
- Ramapo College of New Jersey
- The Palace Banquet Hall
- Wegmans Food Stores
- The Olive Garden

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SkillsUSA is a partnership of students, teachers and industry working together to ensure America has a skilled workforce. SkillsUSA helps each student excel by providing educational programs, events and competitions that support career and technical education (CTE) in the nation's classrooms.

SCVTHS students have the opportunity to compete for state and national recognition in the annual SkillsUSA competitions.

*Recent Awards*

- 2018 Gold Medal NJ Restaurant Service Competition
- 2021 Gold Medal NJ Commercial Baking Competition



All Somerset County Vocational & Technical School programs are supported by a community advisory panel. The Culinary Arts advisory panel members are:

- Robert Tremblay - Culinary Institute of America
- Ariana Carbonaro - Culinary Institute of America
- Linda Wohlman - Atlantic Cape Community College
- Janine Nunez - Hudson County Community College
- Josh Bamford - Wegmans Human Resources Coordinator
- Morgan Bizub - Harvest Restaurant Group
- Aaron Josephs - Edward Don & Company
- Edward Parilla - Micros Company
- Gary Walia - Pittstown Inn
- Adam Trachtenberg - E & A Restaurant Supply



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