



# 2024-2025

## Culinary Arts Academy School Profile

### ABOUT THE CULINARY ARTS ACADEMY

The Mercer County Technical School District launched the Academy of Culinary Arts in September 2016. The new full-time, 4-year high school program is located at the Arthur R. Sypek Center. Students will work toward the completion of Mercer County Community College credits and industry-valued credentials while in high school. In addition to taking college courses while in high school, student learning will be enhanced through key business partnerships allowing for multiple workplace readiness and experiential learning opportunities.

### MISSION STATEMENT

It is the mission of The Academy of Culinary Arts to provide a highly specialized learning environment that promotes the development of a confident, well-rounded culinary professional through unique academic experiences specific to the field.

This will be achieved by:

- implementing challenging cross curricula experiences that promote critical thinking skills and foster opportunities for leadership
- embracing high professional standards in ethics and character development
- providing authentic clinical experiences and internships through professional and community partnerships
- utilizing commercial kitchen equipment that will enhance employment and academics

### ADMINISTRATION

Mr. Matthew Carey, Superintendent

Mr. Jared Warren, Principal

### GUIDANCE

Ms. Dana Tanzini, School Counselor

### LOCATION

Culinary Arts Academy

Sypek Center

129 Bull Run Road

Pennington, NJ 08534

T: 609.737.9784

[www.mcts.edu](http://www.mcts.edu)



## **ACCREDITATION**

Mercer County Technical Schools is certified by the New Jersey State Department of Education and is also accredited by the Middle States Association of Colleges and Schools.

## **CLASS LENGTH**

Classes are 80 minutes long and are on a rotating A/B block schedule.

## **CLASS RANK**

The Academy of Culinary Arts does not rank its students.

## **COLLEGE CREDIT**

Students will be prepared to undertake college-level classes at Mercer County Community College during their senior year in high school. Through an articulation agreement with Mercer County Community College, students begin earning college credit during 9th, 10th, and 11th grade and spend the majority of their 12th-grade year on the Campus of Mercer County Community College

## **CREDENTIALS**

Students will earn a ServSafe food handler certificate in their first year. Students will earn a ServSafe manager certificate in their second year. This will carry over into the industry and help secure employment, as many restaurant owners and managers find potential employees with ServSafe certifications more attractive, and cost-efficient. The ServSafe Manager Certification is accredited by the American National Standards Institute (ANSI) under the Conference for Food Protection Standards. Students could earn a proStart national certificate of achievement in their third year. We are a registered ProStart academy.

## **ENROLLMENT**

There are 122 students enrolled in grades 9-12. An additional 40 students will be admitted in each subsequent year.

## **EXPERIENTIAL LEARNING**

Students have the opportunity to demonstrate what they've learned by participating in such co-curricular student organizations as SkillsUSA and ProStart. In addition, students may elect to participate in the Debate Team, Student Council, Math League, Esports, Literature Club and Yearbook.

## **FACULTY**

The average teacher-to-student ratio is 1:15.

## **LOCATION**

The Academy of Culinary Arts is located at the Arthur R. Sypek Center in Pennington, New Jersey.

## **STRUCTURED LEARNING EXPERIENCE**

SLE will support learners as they gain experience in the culinary field by restaurant management, cooking for large events, and many more.

## **OCCUPATIONAL OUTLOOK**

A Spring 2015 report indicates Food Service jobs are projected to continue creating the greatest number of new jobs (26,300) in the Retail, Hospitality, and Tourism sectors from 2012 to 2022. This indicates a faster-than-average growth.

## **FACTS AT A GLANCE**

- 1.6 million: New restaurant jobs created by 2030
- Restaurants employ more minority managers than any other industry
- 9 in 10 restaurant managers started in entry-level positions
- <https://restaurant.org/research/restaurant-statistics/restaurant-industry-facts-at-a-glance>

## **RELATED CAREERS**

Private Chef, Restaurant Owner, Restaurant Manager, Food Science, Food Manufacturing, Front House, Chef, Event Planner, Food Scientist, Food Service Manager, Head Cook, Sous Chef, Pastry Chef, Baker, Dietitian, Restaurateur, and Hospitality Manager

## **QUALITIES FOR SUCCESS**

Business skills, communication skills, creativity, dexterity, leadership skills, physical stamina, passion for food, a drive for success, and time-management skills.

## **SKILLS /KNOWLEDGE**

- Determining food presentation and creating displays
- Planning menus and banquet events
- Monitoring kitchen safety and food sanitation

## **CURRICULUM**

Our program prepares students for a professional role in the fast-growing commercial food industry in the culinary and baking fields. Students begin with basic food preparation skills and advance to areas such as purchasing, managing, and leading. The comprehensive program teaches students to master the knowledge and skills necessary to succeed in the culinary field. Students experience intensive instruction and gain hands-on training using professional equipment with the help of our highly trained faculty in state-of-the-art kitchens. Each year, learners engage in a semester of culinary arts and a semester of baking. The program emphasizes safety and sanitation along with the proper use of equipment and utensils. The curriculum combines theoretical foundations of terminology, culinary skills, safety, and industry standards with practical, hands-on experiences.

## **OUR GRADUATES HAVE BEEN ACCEPTED TO THESE COLLEGES AND UNIVERSITIES**

**Culinary Institute of America**

**Georgian Court University**

**Johnson and Wales University**

**Mercer County Community College**

**Monmouth University**

**Rider University**

**Rowan University**

**University of East London**

**Ursinus College**

# Culinary Arts Academy

## Course Sequence

Core	Grade 9	Grade 10	Grade 11	Grade 12
English Language Arts	English I	English II	English III	English IV
Mathematics (*)	Algebra I	Geometry	Algebra II	<i>HOS111 Culinary Math</i>
				<i>MAT120 Mathematics for Liberal Arts</i>
Science	Biology	Chemistry	Physics or Environmental Science	
Social Studies	World History	US History I	US History II	<i>HOS115 Food and Culture</i>
Financial, Economic Business, and Entrepreneurial Business Literacy			Foundations in Personal Finance	
Health, Safety, and Physical Education	Physical Education & Health I	Physical Education, Health II, & Drivers Education	Physical Education & Health III	Physical Education & Health IV
Visual and Performing Arts		Visual & Performing Arts Seminar		<i>HOS116 Techniques of Healthy Cooking</i>
World Languages	Spanish I / Spanish II	Spanish II		
21st Century Life & Careers, OR Career Technical Education	Culinary Arts I	Culinary Arts II	Culinary Arts III	<i>HOS102 Food Prep II</i>
				<i>HOS109 Advanced Culinary Arts*</i>
				<i>HOS210 Applied Kitchen Skills</i>
Technology	Integrated throughout all courses			

Students have the opportunity to earn up to sixty (60) credits at Mercer County Community College, per the requirements in the articulation agreement.

**Bolded courses** provide an opportunity for students to earn dual enrollment credit on MCTS's campus. See specific course descriptions detailed below.

All post-secondary agreements are reviewed annually.

\*All courses **may be subject to change\***

## GRADING

Mercer County Technical School holds the door to student achievement wide open at all times. Students are invited to assess and reassess until each reaches the level of achievement in which he or she is willing to invest. Subjective factors are removed from the equation. When students are judged on academic achievement, they commit to academic excellence.

MCTS has adopted the following grading calculation guidelines:

- 50% Measurements of Achievement
- 40% Measurements of Process
- 10% Measurements of Practice

All teachers will use the following Grading System in determining student grades.

Letter Grade	Numerical Grade Range	Explanation
A	93-100	<b>Mastery</b> Demonstrates excellence in skills and course expectations.
A-	90-92	
B+	87-89	<b>Proficiency</b> Demonstrates competence in skills and course expectations.
B	83-86	
B-	80-82	
C+	77-79	<b>Emerging</b> Demonstrates progress in skills and course expectations.
C	70-76	
D	60-69	<b>Difficulty</b> Demonstrates limited progress in skills and course expectations.
F	0-59	<b>Failing:</b> Does not demonstrate necessary skills and does not meet the requirements to earn course credit.

Students who fail to earn at least a 60 final average in a non-elective course as defined in N.J.A.C. 6A:8-4.1 and attend and receive a passing grade in an approved summer school make-up program will receive the grade they earn. Both grades will appear on the student's transcript. Both grades will be used to calculate the student's grade point average.

A grade point average (GPA) is a standard scale used by many schools to calculate student academic achievement. Each range of number grades assigned to students will correspond to a scale number. Calculation of the GPA will take into consideration the number of credits associated with each course, the weight of the course, and the grade received by the student. The grading scale can be seen below:

## Grade Scale Chart

Numerical Grade Range	Letter Grade	Non-Weight scale number	Half-Weight scale number	Full-Weight scale number
93-100	A	4.00	4.50	5.00
90-92	A-	3.75	4.25	4.75
87-89	B+	3.25	3.75	4.25
83-86	B	3.00	3.50	4.00
80-82	B-	2.75	3.25	3.75
77-79	C+	2.25	2.75	3.25
70-76	C	2.00	2.50	3.00
67-69	D+	1.25	1.75	2.25
60-66	D	1.00	1.50	2.00
0-59	F	0.00	0.00	0.00

The GPA can be calculated as weighted or unweighted. For the final GPA, MCTS will utilize the weighted GPA.

### CALCULATING GPA

#### Weighted GPA

Determine which types of weighting each of your classes are categorized as (non-weighted, half-weighted, or full-weighted). Match the numerical grade to the corresponding scale number in the Grade Scale Chart. Determine the number of course credits allotted for each course. Multiply the course credits by the scale number for each class to get a final score number for each class. Add all the final score numbers together and divide that number by the total number of credits. This will give you your weighted GPA.

\*The current 2023-2024 senior class is weighted out of a 4.0 grading scale. The grading scale above was implemented during the 2023-2024 school year.

#### Unweighted GPA

Match the numerical grades received in each class to the non-weighted scale number. Determine the number of course credits allotted for each course. Multiply the course credits by the non-weighted scale number for each course to get a final score number per class. Add all of the final score numbers together and divide that number by the total number of credits. This will provide you with your unweighted GPA.

Courses in the various subject areas will be categorized into one of the following levels.

<b>Weighted Levels:</b>	Full-Weighted (AP)	Half-Weighted (Honors)	Non-Weighted
<b>Weight:</b>	5.0	4.5	4.0
<b>Courses:</b>	<ul style="list-style-type: none"> <li>→ AP Precalculus</li> </ul>	<ul style="list-style-type: none"> <li>→ English I, II, III, IV</li> <li>→ Algebra I, II</li> <li>→ Geometry</li> <li>→ Biology</li> <li>→ Chemistry</li> <li>→ Physics</li> <li>→ Spanish II</li> <li>→ World History</li> <li>→ US History I</li> <li>→ US History II</li> <li>→ Visual &amp; Performing Arts Seminar</li> <li>→ All CTE-related courses</li> </ul>	<ul style="list-style-type: none"> <li>→ Spanish I</li> <li>→ Health and PE</li> <li>→ Foundations in Personal Finance</li> </ul>

### **GUIDANCE & COUNSELING**

Mercer County Technical High School has guidance counselors who are “specialists” in career planning and college admissions requirements. By working with them, students can be assured that the courses they are placed in each year will prepare them for the career goals they have set.

The process for course placement encourages open discussion between students, parents/guardians, counselors, and teachers. Hence, the student is comfortable with his or her schedule, and parents/guardians are assured that their child is prepared for a successful future.

This Program of Studies guide includes the academic and career technical education courses offered for the next school year within each program.

### **NAVIANCE**

Naviance is a comprehensive student-centered life planning service available to all Mercer County Technical High School students. Family Connection empowers the student, family, and counselor to work together in planning for success during and beyond high school. All students can use Family Connection for college searches, career searches, and portfolio building for senior year. All college common applications will be sent electronically through Naviance: Parent Connection. Any student who is not familiar with the program should contact his/her school counselor.