

CULINARY ARTS & FOOD SERVICE OPERATIONS

Join our Culinary Arts Pathway, where pleasing taste buds and professionalism meet!

This hands-on program is designed for aspiring chefs and culinary enthusiasts who are eager to explore the art and science of cooking.

Our experienced instructors guide students through a diverse curriculum with the ingredients of fundamental techniques, nutrition, food safety, and international cuisines.

With access to state-of-the-art kitchen facilities, students gain practical experience while sharpening their creativity and culinary skills.



Mr. Slayton
Instructor

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POSSIBLE CAREERS

- Chef
- Sours Chef
- Pastry Chef
- Catering Sales
- Food Critic
- Food Stylist
- Restaurant Manager/Owner
- Food and Beverage Manager
- Purchasing Agent
- Dietician

POTENTIAL CERTIFICATIONS / INDUSTRY CREDENTIALS

- ProStart Certificate of Achievement (9 points)
- ServSafe- Food Handler (1 points)
- ServSafe - Person In Charge (2 points)
- ServSafe - Workplace (1 point)

COURSES

Hospitality Fundamentals
Fundamentals of Food
Dining Room & Service Operations
Restaurant Management