



## Culinary Arts Academy

### Arthur R. Sypek Center

The U.S. Department of Labor reports that job growth in the culinary arts field is expected to increase in the next decade. The culinary arts field offers extensive career opportunities in an exciting and challenging profession. Individuals interested in careers in the area have substantial and varied options. These individuals can work in any food service setting, including restaurants, resorts, cruise ships, hotels, cafeterias, and bakeries. This field can prepare students for work as private chefs/cooks, caterers, and consultants or managers. Employment opportunities are not geographically limited; positions in culinary arts can be obtained in nearly every region of the country and around the globe. Industry professionals can obtain positions as head cooks, sous chefs, sub chefs, executive chefs, chefs de cuisine, cafeteria chefs, or short-order cooks. These individuals can specialize in certain types of cuisine or food preparation. The possibilities in the culinary arts field for interested individuals are endless.

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.

Culinary students will earn industry-valued credentials each academic year. In year one (1), students will earn their ServSafe (Food Handler) certification. In year two (2), students will earn their ServSafe (Food Protection Manager) certification, a food and beverage safety training and certificate program administered by the National Restaurant Association. In year three (3) students will earn their ProStart certification. All culinary arts students join their respective Career Technical Student Organization, Skills USA, and are continually challenged as they compete in local, regional, and state-level competitions. Students who successfully complete MCTS's Culinary Arts Academy pathway will also earn dual credits as part of our dual credit arrangement with Mercer County Community College.

#### Industry Valued Credentials & Certifications

- ServSafe (Food Handler)
- ServSafe (Food Protection Manager)
- ProStart Certificate of Achievement

#### Dual Enrollment & Articulation Agreements

- Mercer County Community College
- Fairleigh Dickinson University



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#### Admissions

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## Course Sequence



Core	Grade 9	Grade 10	Grade 11	Grade 12
<b>English Language Arts</b>	English I	English II / AP Seminar English II	<b>English III</b>	<b>English IV</b>
<b>Mathematics (*)</b>	Algebra I	Geometry	<b>Algebra II</b>	HOS111 Culinary Math MAT120 Mathematics for Liberal Arts
<b>Science</b>	<b>Biology</b>	<b>Chemistry</b>	<b>Physics</b>	
<b>Social Studies</b>	<b>World History</b>	<b>US History I</b>	<b>US History II</b>	HOS115 Food and Culture
<b>Financial, Economic Business, and Entrepreneurial Business Literacy</b>			Foundations in Personal Finance	
<b>Health, Safety, and Physical Education</b>	Physical Education & Health I	Physical Education, Health II and Drivers Education	Physical Education & Health III	<b>Physical Education &amp; Health IV</b>
<b>Visual and Performing Arts</b>		Visual & Performing Arts Seminar		HOS116 Techniques of Healthy Cooking
<b>World Languages</b>	Spanish I/ <b>Spanish II</b>	<b>Spanish II</b>		
<b>21st Century Life &amp; Careers, OR Career Technical Education</b>	<b>Culinary Arts I</b>	<b>Culinary Arts II</b>	<b>Culinary Arts III</b>	HOS102 Food Prep II HOS109 Advanced Culinary Arts* HOS210 Applied Kitchen Skills
<b>Technology</b>	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 opportunity for students to earn dual enrollment credit on MCTS campus. See specific course descriptions details by visiting, [www.mcts.edu/admissions](http://www.mcts.edu/admissions)
- All post-secondary agreements are reviewed annually.
- All courses **may be subject to change\***
- Board Approved 03/19/2025
- Created 09/12/2025

**Admissions**  
[mcts.edu/admissions](http://mcts.edu/admissions)

