



CULINARY ARTS

A culinary arts high school program is a structured, career-technical education (CTE) pathway that teaches students how to cook, manage, and operate within professional food-service environments.

Location: Eastside High School

Courses

Culinary Arts I (Grade 10)

Introduction to Culinary Arts is a hands-on course designed to provide students with foundational knowledge and skills in food preparation, kitchen safety, nutrition, and culinary techniques. Students will explore basic cooking methods, proper use of kitchen tools and equipment, and the principles of meal planning and presentation. Emphasis is placed on teamwork, time management, and sanitation practices in a professional kitchen environment. This course is ideal for students interested in pursuing a career in the culinary field or simply gaining valuable life skills in food preparation and healthy eating.

Culinary Arts II (Grade 11)

Culinary Science II is an advanced and rigorous in-depth course designed for the student who is continuing with the culinary pathway. It is an intense hands-on training program that includes cooking and baking along with management, menu planning and catering. It also includes skills learned in Culinary I such as reviewing knife skills, safety and sanitation skills and food presentation. Strong importance is given to refining hands on production of the classic fundamentals in the commercial kitchen.

Culinary III Baking (Grade 11)

This capstone culinary course is designed for students with prior culinary experience who wish to specialize in advanced baking and pastry arts. Through a combination of hands-on labs, demonstrations, and industry-focused projects, students will explore the

science, art, and techniques of professional baking. Topics include yeast breads, laminated doughs, cakes, pastries, plated desserts, artisan breads, decorative techniques, and international desserts. Students will also gain real-world experience in kitchen safety, sanitation, mise en place, and time management, with an emphasis on precision, consistency, and creativity. Projects may include building a portfolio, running a small-scale bake sale or café simulation, and preparing for postsecondary culinary education or food service careers.

Culinary III Mainline Kitchen (Grade 11)

This capstone culinary course is designed for students passionate about professional cooking and kitchen operations. Emphasizing advanced cuisine, the course focuses on the mastery of international and regional cooking techniques, knife skills, plating, flavor development, and ingredient selection. Students will explore global cuisines, artisan cooking methods, and contemporary culinary trends while refining classical techniques. Through hands-on kitchen labs, students will prepare complex entrées, sauces, soups, baked goods, and desserts with precision and creativity. The course also includes menu planning, recipe costing, mise en place efficiency, and high-level food presentation. Students will work in brigade-style teams to simulate real-world kitchen environments, practicing leadership, communication, and kitchen management. Ideal for students pursuing culinary school or entering the food service industry, this course blends culinary artistry with technical skill in a fast-paced, professional-style kitchen setting.

Skills Gained

- **Technical Skills**
 - **Culinary Chef** - from knife skills to front of house operations, restaurateurship and management is covered and practiced.
 - **Menu Design** - How to define and design a menu based on cultural significance, region of influences, and specific flavors the crafting of a menu is key to a successful career
 - **Sanitation and Food Safety** - Successful students will have various certifications that ensure any facility they operate, will have knowledgeable and certified experience in the handling of food, equipment, and other areas of a kitchen.
- **Professional Skills**
 - Customer Service & Communication
 - Business operations & Entrepreneurship
 - Creativity & Trends

Dual Enrollment Credit

12 College credits from Passaic County Community College

Upon successful completion of Culinary I-III.

CTSO

- SkillsUSA (www.skillsusa.org)

Certification

- SafeServe Food Handler
- SafeServe Food Manager
- OSHA 10

Careers

Any entry level position in the food service industry will be an option for successful students upon graduation. This includes front and back of house restaurant positions, retail, and small market distribution services.

Continuation into a University level culinary program.

Entrepreneurship into opening, sustaining, and developing new businesses in the Culinary field.