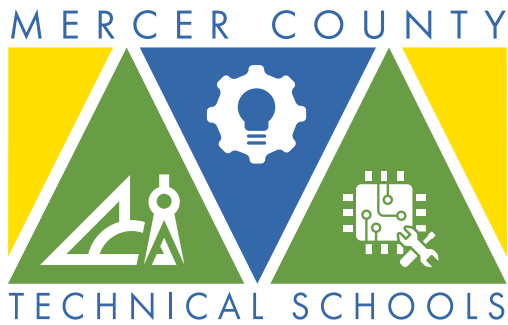




Culinary Arts

Sypek Center

Our program prepares students for a professional role in the fast-growing commercial food industry in both 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 culinary and baking components. 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 and ProStart certification, a food and beverage safety training and certificate program administered by the National Restaurant Association, and the students will earn their ProStart certification. The program is accredited by ANSI and the Conference for Food Protection. 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 this program have the opportunity to earn prior learning assessment (PLA) credits through articulation with Mercer County Community College.

Culinary Arts I

Grade Level: 11 Credits: 20

Year one (1) of the Culinary Arts program gives the students an introduction to the food service industry and explores career opportunities in the restaurant and food service industry. Students will learn about food safety, hygiene, and the safe flow of food in their journey to earn their ServSafe Food Handler certification. In addition, this course touches upon culinary math and focuses on cooking principles and taste identification, recipes, measurements, kitchen layout, equipment, tools, and knife skills. Students will prepare and cook soups and stocks, eggs, dairy, and breakfast foods and get an introduction to baking and front-of-house roles and responsibilities.

Culinary Arts II

Grade Level: 12 Credits: 20

The second year of Culinary Arts involves marketing and menu management, purchasing and food costing, sustainability, and nutrition. Students will expand upon their baking experience by diving into yeasts, bread, cakes, pies and desserts, banquets, short order, and ala carte preparations. Students will participate and gain valuable real-world experiences by providing restaurant services at various events throughout campus. By the end of this course, students will earn their ServSafe Food Protection Manager and ProStart certifications.

Industry Valued Credentials & Certifications

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

Articulation Agreements

Mercer County Community College
Thomas Edison State University
Culinary Institute of America
Johnson & Wales University



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SCAN FOR MORE

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