

FOOD SERVICES

Cooking up a success with beginner techniques



Get a taste of the culinary world in a supportive kitchen environment. Savor the basics as you start a journey in the food industries and sharpen your culinary skills. Learn all about kitchen equipment, weights and measurements. Prepare food like a professional and learn how to present dishes with customer service, safety and sanitation in mind.



What You Can **LEARN**

Units of Study

- Career Development and Exploration
- Employability Skills
- Customer Service Skills
- Safety and Sanitation
- Equipment Identification and Operation
- Weights and Measures
- Breakfast Foods
- Lunch Foods
- Dinner Foods
- Desserts
- Baking



How You Can **SUCCEED**

Classroom Support

As a Locally Approved Course, this course was created to meet the needs of students who thrive with additional support and flexibility. This is done through:

- smaller student-to-teacher ratio
- a classroom aide

Course Alignment

Locally Approved Courses are aligned to:

- CDOS credentials
- viable employment options

Licensing/Industry-Based Certifications

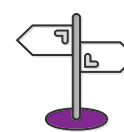
Students have opportunities to earn:

- ServSafe – Food Handler

Work-Based Learning

Students in Locally Approved Courses can gain work experiences as part of the course through organizations such as:

- Homesteads for Hope
- Meals on Wheels
- Tops Markets
- U of R Nursing



Where You Can **GO**

CTE Courses and Programs

After successful completion of this course, students can move on to an Introductions course or a CTE NYSED Approved Program such as:

- Baking
- Culinary Arts

Job Opportunities

Students gain skills applicable to a variety of entry-level jobs through this course including:

- Food Preparation Workers
6% projected growth in New York State from 2016-2026

New York State Annual Salary Estimate

Entry Level: \$21,632

Experienced: \$29,980

Education Requirements

Formal education is not required; most learn on the job.

Now You Can **KNOW**

There is a strong emphasis on teamwork within the industry. Many restaurants and establishments require employees to work together to create a positive customer experience.



Monroe 2-Orleans BOCES Career and Technical Education

WEMOCO Career and Technical Education Center

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