

CULINARY ARTS

Spice up your career outlook by mixing ingredients and imagination

Stir, sauté and sizzle your way to a career in the kitchen. Get things cooking in professional kitchens and discover the secrets of nutrition, menu planning and catering. Feed your appetite for knowledge in dining service and restaurant management, ensuring your career is seasoned to perfection. Explore a buffet of career opportunities and find your own secret ingredient to success.



What You Can LEARN

Units of Study

- Intro to Food Service Industry
- Sanitation
- Kitchen Safety
- Kitchen Essentials
- Management Essentials
- Business Communication
- Stocks, Sauces and Soups
- Fruits and Vegetables
- Potatoes and Grains
- Service to Customers
- Career Exploration
- ServSafe
- Nutrition
- Cost Control
- Purchasing and Inventory
- Sustainability
- Breakfast Food and Sandwiches
- Salads and Garnishing
- Baked Goods
- Meats, Poultry and Seafood
- Marketing
- Cakes and Bread
- Desserts
- Plating and Garnishing



What You Can EARN

Available High School Academic Credits

At district request, students may earn:

- English
- Science

Licensing/Industry-Based Certifications

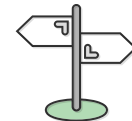
Students have opportunities to earn:

- ProStart Certification
- ServeSafe Food Handler and Manager Certification

Work-Based Learning

Organizations that support this program:

- Bad Apples Bistro
- Bozza's
- Lidestri
- MCC-Culinary
- Ridgmont Country Club
- Tops Markets
- Wegmans
- Flight West
- Mill Creek Country Club



Where You Can GO

Career Opportunities

Minimal Requirement Beyond CTE

- Cook

Additional Education and/or Experience

- Chef
- Restaurant Owner
- Hospitality Manager

Postsecondary Pathways

Dual Enrollment

- Monroe Community College
 - Fundamentals of Food Prep (FSA103)
 - Menu Planning (FSA107)

Articulation Agreements

- Alfred State
- Monroe Community College
- New York State ProStart
- Niagara County Community College
- Sullivan University
- SUNY Morrisville

Now You Can KNOW

According to the Bureau of Labor Statistics, employment of chefs and head cooks is projected to grow 11% from 2018 to 2028.