

Culinary Arts



If food inspires, develop and share that passion



Students prepare food in professionally equipped kitchens. They learn about nutrition, menu planning, catering, dining service, restaurant management, food production, as well as safety and sanitation codes.



Units of Study

- Introduction to the Restaurant and Food Service Industry
- Sanitation
- Kitchen Safety
- Kitchen Essentials
- Management Essentials
- Business Communication
- Stocks, Sauces, and Soups
- Holiday Gingerbread Display
- 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

Integrated Academics

- English
- Science

Licensing / Industry- Based Certifications

- ProStart Certification
- ServeSafe Food Handler and Manager Certification

Work-Based Learning

CTE programs bring students into the workplace for real life experiences. Businesses that support our Culinary Arts Program:

- Bad Apples Bistro
- Bozza's
- Lidestri
- MCC-Culinary
- Ridgemont Country Club
- Tops Markets
- Wegman's

College Credits

MCC Dual Enrollment:

- FSA 103: Fundamentals of Food Prep
- FSA 107: Menu Planning

• Articulation Agreements

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

Career Outlook

All CTE programs correlate to many careers paths. Use the links below to explore more. One example:

Job Projections for Chefs: 19% projected growth in New York State jobs 2016-2026.

New York State salary range:
\$24,290 entry level- \$62,720 experienced

Education Requirements: Most chefs and head cooks learn their skills through work experience. Others receive training at a community college, technical school, culinary arts school, or 4-year college. Some learn through apprenticeship programs.

Explore more:

<https://www.careerzone.ny.gov/>
<https://www.onetonline.org/find/>



WEMOCO Career & Technical Education Center
Monroe 2-Orleans Board of Cooperative Educational Services
Monroe2BOCES.org/cte 585-352-2471
3589 Big Ridge Road, Spencerport, New York 14559



Culinary Arts

Employability Profile

Career Readiness

Attendance _____

Punctuality _____

Appropriate Workplace appearance _____

Takes Initiative _____

High Quality of work _____

Knowledge of workplace ethics _____

Responsive to supervisor _____

Effective Communication skills _____

Solves problems _____

Makes decisions _____

Cooperates with others _____

Resolves conflict _____

Observes critically _____

Takes responsibility for learning _____

Reads with understanding _____

Solves problems using math _____

Complies with health and safety rules _____

Uses technology appropriately _____

Keeping Food Safe

Demonstrates frequent and thorough handwashing procedures _____

Demonstrates steps for avoiding contamination and cross-contamination of food _____

Stores, cooks, and holds different types of food correctly _____

Cleans and sanitizes foodservice equipment areas correctly _____

ServSafe Food Handler certified _____

Managing Costs

Costs out a recipe accurately _____

Determines a recipe's yield accurately _____

Demonstrates knowledge of budget and profit & loss statement _____

Receives food and beverages correctly to ensure security and food safety _____

Stores food and beverages correctly to ensure security and food safety _____

Meat, Poultry and Seafood

Demonstrates preparing and storing meat correctly _____

Demonstrates preparing and storing poultry correctly _____

Demonstrates preparing and storing seafood correctly _____

Workplace Safety

Recognizes and follows safety procedures designed to prevent burns and scalds to self and others _____

Recognizes and follows safety procedures designed to prevent slips and falls without being told _____

Recognizes and follows safety procedures to use and store chemicals properly _____

Holds, uses, and passes knives correctly to prevent injury to self and others _____

Kitchen Essentials

Reads instructions, recipes, menus, and policies quickly and with comprehension _____

Weighs and measures food and other resources correctly _____

Converts weights and measures accurately _____

Foodservice Equipment

Uses, handles, and cleans appropriate hand tools and small equipment correctly _____

Uses, handles, and cleans cooking equipment correctly _____

Uses, handles, and cleans dishwashing equipment correctly _____

Marketing and the Menu

Communicates an operation's theme and style of service _____

Demonstrates knowledge of an operation's menu mix _____

Demonstrates knowledge of industry trends through resources such as magazines, reports, surveys _____

Culinary Exploration II

Demonstrates basic egg cooking skills, including, frying, scrambling, and poaching _____

Demonstrates breakfast cooking skills in at least three of the following areas: pancakes, waffles, bacon, sausage, breads, potatoes, and hot cereals _____

Demonstrates preparing and storing raw and cooked vegetables correctly _____

Demonstrates preparing and storing fruits correctly _____

Demonstrates preparing and storing potatoes, rice, pasta, and other cooked grains correctly _____

Demonstrate proper garnishing procedures to enhance texture, color, and appearance of food _____

Culinary Exploration I

Demonstrates preparing and storing salads correctly _____

Demonstrates preparing vinaigrettes and other dressings correctly _____

Demonstrates preparing various common dips correctly _____

Demonstrate preparing and storing various types of sandwiches correctly _____

Demonstrate set-up of an efficient sandwich station _____

Demonstrate pizza preparation _____

Demonstrate preparing and storing brown or white stock correctly _____

Demonstrate preparing and storing soups _____

Demonstrate preparing Mother sauces and derivative sauces _____

Demonstrate preparing various types of cookies _____

Demonstrate preparing various types of quick bread _____

Serving Guests

Greets guests properly _____

Takes guests' orders accurately _____

Demonstrates knowledge of menu items and can describe them to guests _____

Answers guests' questions about menu items correctly _____

Provides or obtains information for guests who ask about allergens in menu items _____

Sets a table with flatware, glassware, and condiments _____

Presents menu items correctly plated and garnished _____

Remembers to thank guests for their patronage _____

Operational Concerns

Demonstrates knowledge of sustainable practices _____

Follows sustainable practices _____

Recommends healthy options to guests when asked _____

Obtains information for guests inquiring about menu's nutritional values _____

Desserts and Baked Goods

Demonstrates preparing and storing cookies, cakes, and pies correctly _____

Demonstrates preparing and storing other dessert items correctly, such as puddings, custards, mousse, or soufflé _____