

CULINARY ARTS

Spice up your career outlook by mixing ingredients and imagination

Turn your passion for food into a rewarding career in the culinary industry. Gain hands-on experience in professional kitchen environments while developing skills in food preparation, nutrition, menu planning, baking, catering and food service operations. Learn the fundamentals of dining service and restaurant management, with an emphasis on industry standards, safety, teamwork, and customer service. Explore a wide range of career pathways in culinary arts, hospitality, and food service while building the knowledge and technical skills needed for success in a dynamic and growing industry.



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 Breads
- 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
- ServSafe Food Handler and Manager Certification

Work-Based Learning

- School-Based Learning
- Educational Tours
- Guest Speakers
- Career Fair
- Job Shadow
- Co-op



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
- Paul Smiths College
- SUNY Cobleskill
- SUNY Erie Community College
- 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.



Monroe 2-Orleans BOCES Career and Technical Education

WEMOCO Career and Technical Education Center

3589 Big Ridge Road, Spencerport, NY 14559

(585) 352-2471 • www.monroe2boces.org/cte • @BOCES2CTE

