CAREER-TECHNICAL EDUCATION

Culinary Arts

Culinary Arts Career-Technical Education Program prepares students for all areas of the demanding and competitive food service and hospitality industry. In fact, the Culinary Arts career field is the second largest employer in the United States. Students learn to use commercial food service equipment, as well as advanced knife skills, cooking and baking techniques and advanced culinary skills. Students have the opportunity to earn a Servsafe certification in sanitation. They also gain real-life experience operating Joshua's, a full-service restaurant located at Stow-Munroe Falls High School, as well as event planning. Community-based partners offer job shadowing and worksite experience.

Skills necessary for success

- Ability to work independently on tasks
- Ability to work well with others as a team
- Physical stamina and ability to work under pressure
- Customer service skills
- Creative and artistic flair
- Converting recipes into larger or smaller quantities

Professional pathway

- Food and beverage manager
- Line Cook
- Pastry and specialty chef
- Personal chef
- Sous chef
- Restaurant manager
- Restaurant owner
- Caterer
- Banquet chef
- Executive chef
- Product development chef

Recommendations

- Excellent attendance
- Minimum 2.5 GPA

Future educational opportunities

- College credits available. See page 37.

Pathway Course Descriptions

Fundamentals of Food Production:

Students will prepare food products and beverages, according to standardized recipes. They will apply plating and presentation principles to deliver attractive menu items, establish food specifications and prep lists, and develop ingredient and portion control guides. Safety and sanitation, standard knife skills, and culinary math will be emphasized. Employability skills, leadership and communications will also be incorporated.

Hospitality Fundamentals:

This course will introduce students to culinary arts, foodservice operations, lodging, travel and tourism. Students will obtain knowledge of customer service principles and examine the impact of cultural, historical, social and technological developments on key segments of the industry. They will also apply safety and sanitation techniques to prevent and control injuries, illnesses and diseases in the workplace. Business law, employability skills, leadership and communications will be addressed.

Baking and Pastry Arts:

Students will apply food-science principles to prepare and bake breads, desserts and pastries. They will also use specialized decorating and presentation techniques to decorate cakes, cookies, pastries and other baked goods. Students will select quality ingredients, determine food costs, and research and develop marketable new recipes and food concepts. Personal safety, food safety and equipment safety will be emphasized.

Culinary Arts Capstone Project

The Capstone Project is completed by Level II students in Culinary Arts. Teams of students may work directly with a professional Guest Chef, who volunteers his or her time to offer advice and demonstrate technical expertise. Students have the unique opportunity to work one-on-one with an industry-level chef and learn key, hands-on restaurant management skills.

Certifications

- Servsafe Manager Certification
- CPR
- OSHA Certification

GRADE LEVEL: 10, 11, 12
LENGTH: Two years
SCHOOL: Stow-Munroe Falls

COURSES & CREDITS:
Level I: Enriched CP English 1; Lab 3.
Level II: Enriched CP English 1; Lab 3.