

# Culinary Arts

## 2-Year Program

*Harkness • Kenton • Potter*

### ★ NYS Technical Endorsement

#### Program Highlights

- Baking / Pastry Arts
- Catering
- Food / Beverage Service
- Food Cost / Purchasing
- Food Display / Presentation
- Internship
- Knives / Small Wares
- Methods of Cooking
- National Sanitation Certification
- Portfolio Development
- Safety / Sanitation Principles

#### Special Notes

- This program has been approved by the American Culinary Federation (ACF).
- All instructors are members of the ACF.
- ACF student members are eligible to receive ACF certification.

#### Articulation Agreements

- Alfred State, Culinary Arts (4 credits)
- Culinary Institute of America (6 months of hands-on food service experience)
- ECC, Culinary Arts (up to 14 credits)
- ECC, Hotel Restaurant Management (6 credits)
- NCCC, Culinary Arts (8-10 credits)
- Trocaire College, Hospitality Management (9 credits)

#### Career Connections

- Baker's Assistant
- Breakfast Cook
- Caterer
- Chef
- Dietary Aide
- Health-Care Cook
- Pantry Worker
- Line Cook

This program offers students a hands-on approach to the exciting world of culinary arts. Working alongside experts in the field, chefs-in-training develop a variety of sought after culinary skills and techniques through daily work experiences, in-house catering opportunities, and industry-related internships. They'll prepare and serve meals that look as good as they taste while increasing their knowledge of food science, diet, and nutrition.



# Culinary Arts

## Course Detail



### CULINARY ARTS I

- Kitchen Safety
- Salad's / Sandwiches / Hors d'oeuvres
- Introduction to Bakeshop
- Stocks, Soups, and Sauces
- Poultry Preparation Techniques
- Holiday Cooking, Gingerbread
- Yeast Bread Production
- Introduction to Table Service
- Cakes and Icings
- Potatoes, Pasta, and Rice
- Meat Preparation Techniques
- Pies and Desserts
- Breakfast Cookery

### CULINARY ARTS II

- Orientation / Safety Review / Set Up
- Refresher: Culinary I Techniques
- Advanced Cold Food Production
- Veal, Lamb, and Pork
- Advanced Bakeshop
- Sauces, Poultry, and Game
- Catering
- Seafood and Shellfish
- Advanced Beef Production
- Advanced Appetizers
- Low Fat, Healthy Cuisine
- Industry Internships
- MoneySkills
- ServSafe Sanitation Certification

## Alumni

### *Chef Brooks Dimpfl*

**Potter Career Center, Class of 2006**



Street Grill located in Hamburg.

Cooking has always been a part of Chef Dimpfl's life. His family has owned and operated Mammoser's Tavern in Hamburg, New York for many years. But Brooks believes his program at Potter gave him a different perspective on food. He recently

took on the role of Head Chef at the Buffalo

### *Chef J.J. Richert*

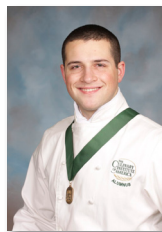
**Harkness Career Center, Class of 1999**



J.J. Richert is the award-winning chef and owner of Torches Restaurant in Kenmore, New York. Chef J.J. is a regular competitor in the Nickel City Chef Challenge and is renowned for his creative flare and adventuresome style in the kitchen.

### *Chef Corey Siegel*

**Harkness Career Center, Class of 2008**



Chef Siegel works under the famous Chef Richard Rosendale of the Greenbrier Restaurant in West Virginia. The pair was recently selected to represent the United States in the world's most prestigious and challenging culinary competition, the Bocuse d'Or held in France.