

NYS CIP CODE: 12.0599

Program Summary

- Work in a high energy, fast paced environment.
- Learn about the latest food trends.
- Create and taste new and exciting foods!
- Prepare food for actual catered affairs.
- Experience Work Based Learning at leading restaurants, country clubs, and corporations.
- Employment opportunities while enrolled in the program, **EARN WHILE YOU LEARN!**
- This program is certified by the American Culinary Federation (ACF).

College Credit Connections

- Alfred State College
- Culinary Institute of America (ACF Accredited)
- Niagara County Community College (ACF Accredited)
- SUNY Erie
- Trocaire College

Additional Information

- Graduates receive a certificate that they attended and American Culinary Federation Accredited (ACF) program and a Certified Fundamentals Cook (CFC) designation.
- Students are required to wear a professional uniform.

Career Pathways

Professional Careers

Banquet Manager
Cookbook Editor
Culinary Arts Instructor
Culinary Journalist
Food Chemist
Food Research and Development Chef
Food Stylist
Head Chef
Restaurant Owner

Technical Careers

Banquet Facility Manager
Chef
Food / Equipment Sales
Health Care Chef
Health Inspector
Line Cook
Restaurant Manager
Sous Chef

Entry Level Careers

Customer Service Representative
Food Service Representative
Hospitality Service Worker
Host / Hostess
Prep Cook
Sanitation Assistant
Wait Person



CULINARY ARTS

Culinary Basics

- Professionalism
- Chef Uniform
- Career Opportunities

Safety and Sanitation

- Foodborne Illness
- Equipment Management
- Receiving and Storage of Food

Knives and Small Equipment

- Safety and Storage
- Proper Handling and Sharpening
- Culinary Terms and Knife Cuts
- Mise en Place

Stocks, Soups, and Sauces

- Prepare Stocks Using Fresh Ingredients
- Soups made from Scratch
- Learn and Prepare the 5 Mother Sauces with Accompaniments

Quickbreads

- Measurement Fundamentals
- Baking Equipment Usage
- Cookies
- Muffins
- Biscuits and Scones

Garde Manger (Cold Food Preparation)

- Salads and Dressings
- Cold Appetizers
- Sandwiches
- Vegetable, Herb and Spice Identification

Starches

- Potatoes
- Pasta
- Rice
- Grains

Cakes and Pies

- Frostings
- Decorating Basics
- Crust Production
- Pie Fillings

Yeast Doughs

- Breads and Rolls
- Pizza

Breakfast

- Egg Cooking Techniques
- Meats
- Breakfast Breads

Poultry

- Chicken and Turkey
- Variety of Cooking Methods
- Fabrication Techniques
- Safe Cooking and Handling Procedures

Meat

- Beef, Pork, Lamb, and Veal
- Variety of Cooking Methods
- Fabrication Techniques
- Safe Cooking and Handling Procedures

Fish and Seafood

- Fish Selections, Shrimp, Clams, and Oysters
- Variety of Cooking Methods
- Fabrication Techniques
- Safe Cooking and Handling Procedures

Front of the House

- In School and Community Catering Functions
- Large Quantity Cooking
- Service Basics

FAQ's

- 4 out of 5 Days a Week are Spent Cooking in the Kitchen
- 1 Day a Week Learning Theory
- 60 Hours of Work Based Learning Experience (Culinary Arts II)
- Multiple Occasions for Community Service Work
- Employment Opportunities



American Culinary Federation
Education Foundation

