



# Culinary Arts

2 YEAR PROGRAM

HARKNESS, KENTON, POTTER

## PROGRAM SUMMARY

- Work in a high energy, fast paced environment.
- Learn about the latest food trends.
- Create 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

## SPECIAL NOTES

- Graduates receive a certificate that they attended an American Culinary Federation Accredited (ACF) Program and a Certified Fundamentals Cook (CFC) designation.

## PROGRAM ELIGIBILITY

- Technical Endorsement
- 3.75 Credits per Year
- Pathways to Graduation (CTE and CDOS)
- Culinary Fundamentals Cook Certification (CFC)
- ACF Certificate

## Career Paths

### 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 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