

CULINARY ARTS PROGRAM

Pathway Description

The U.S. Department of Labor reports that job growth in the culinary arts field is expected to increase in the next decade. The field of Culinary Arts offers extensive career opportunities in an exciting and challenging profession. Individuals interested in careers in the culinary arts have substantial and varied opportunities. These individuals can choose to work in any food service facility including restaurant settings, resorts, cruise ships, hotels, cafeterias and bakeries. This field can even offer work as private chefs/cooks, caterers, consultants or managers. Employment opportunities are not geographically limited; positions in culinary arts can be obtained in nearly every region of the country and around the globe. Industry professionals can obtain positions as head cooks, sous chefs, sub chefs, executive chefs, chefs de cuisine, cafeteria chefs or short order cooks. These individuals can specialize in certain types of cuisine or food preparation. The possibilities in the culinary arts field for interested individuals are endless.

Our program prepares students for a professional role in the fast growing commercial food industry. Students begin with basic food preparation skills and advance to areas such as purchasing, managing, and leading. The program emphasizes safety and sanitation along with the proper use of equipment and utensils. The curriculum combines theoretical foundations of terminology, culinary skills, safety, and industry standards with practical, hands-on experiences.

Upon program completion, students will take the ServSafe New Jersey certification for safe food handling. Students will also have the skills and training necessary to continue their studies at a culinary institute or to enter into the work force upon graduation.

CULINARY ARTS PROGRAM

Course Sequence

CORE	GRADE 9	GRADE 10	GRADE 11	GRADE 12
ENGLISH	ENGLISH I	ENGLISH II	ENGLISH III OR AP LANGUAGE/COMP	ENGLISH IV OR AP LITERATURE/COMP
SOCIAL STUDIES	WORLD HISTORY	US HISTORY I OR AP US HISTORY I	US HISTORY II OR AP US HISTORY II	HISTORY ELECTIVE OR INTERNSHIP
MATHEMATICS	ALGEBRA I OR GEOMETRY	GEOMETRY OR ALGEBRA II	ALGEBRA II OR PRECALCULUS	MATH ELECTIVE OR INTERNSHIP
SCIENCE	INTEGRATED SCIENCE	BIOLOGY	CHEMISTRY	SCIENCE ELECTIVE OR INTERNSHIP
HEALTH/PHYSICAL EDUCATION	FITNESS AND HEALTH I	FITNESS AND HEALTH II	FITNESS AND HEALTH III	FITNESS AND HEALTH IV
CTE MAJOR	CTE SEMINAR	CULINARY ARTS I	CULINARY ARTS II	CULINARY ARTS III
INTERDISCIPLINARY STUDIES	ART I	CULINARY ARTS I	CULINARY ARTS II	CULINARY ARTS III
WORLD LANGUAGE	SPANISH I	SPANISH II	ELECTIVE	ELECTIVE

Culinary Arts Program

Course Credits

Freshman

English I	5 credits
World History	5 credits
Algebra I or Geometry	5 credits
Integrated Science	5 credits
Spanish I	5 credits
Fitness and Health I	5 credits
Applications in Art	5 credits
CTE Seminar	5 credits

Sophomore

English II	5 credits
US History I or AP US History I	5 credits
Geometry or Algebra II	5 credits
Biology	5 credits
Spanish II	5 credits
Fitness and Health II	5 credits
Culinary Arts I	10 credits

Junior

English III or AP Language/Comp	5 credits
US History II or AP US History II	5 credits
Algebra II or Pre-calculus	5 credits
Chemistry	5 credits
World Language or Elective	5 credits
Fitness and Health III	5 credits
Culinary Arts II	10 credits

Senior

English IV/AP Literature/Comp	5 credits
History Elective or Internship	5 credits
Math Elective or Internship	5 credits
Science elective or Internship	5 credits
World Language or Elective	5 credits
Fitness and Health IV	5 credits
Culinary Arts III	10 credits

Culinary Arts Program
Course Descriptions

Course Title: Career and Technical Education Seminar

Grade Level: 9

Credits: 5

This course was designed to assist in the transition of students from middle school to high school and to introduce them to the multiple career pathways in their chosen CTE program. The course will serve as an introduction to CCTEC and will provide academic, social, and emotional support to our incoming freshmen. The primary focus of the course will be the development of critical skills pertaining to: studying, personal finance, career exploration, and the exploration of character traits that are vital for academic success. Students will actively participate in projects that promote cooperative learning, community involvement, problem solving, and character education. Students will also be introduced to their CTE program and complete projects in their chosen CTE field.

Course Title: Culinary Arts I

Grade Level: 10

Credits: 10

The first year course of the Culinary Arts program provides a working knowledge of classical culinary techniques through theory and hands-on experiences. Students learn basic skills through instruction and practice in sanitation, hot food production, meat identification and fabrication, pantry preparation, breakfast cookery, and basic culinary skills, as well as in baking and pastries. The Culinary Arts program prepares students for entry into a variety of culinary employment opportunities.

Course Title: Culinary Arts II

Grade Level: 11

Credits: 10

The second year of the Culinary Arts program builds upon the first year in providing a working knowledge of classical culinary techniques through theory and hands-on experiences. Students will learn basic culinary skills through instruction and practice in budgeting, purchasing, baking, culinary nutrition, and hot food preparation. The Culinary Arts program combines a foundation of culinary and management skills that meet the industry demands.

Course Title: Culinary Arts III

Grade Level: 12

Credits: 10

The final year of the Culinary Arts program builds upon the first and second year in providing a working knowledge of classical culinary techniques through theory and hands-on experiences. Students will learn basic culinary skills through instruction and practice in hot food preparation, breakfast cookery, cold food preparation, and table service. Students will also have the opportunity to become certified in ServSafe.