



# Culinary Skills

*2 Year Program*



## ★ Technical Endorsement

**Locations:** Harkness • Kenton • Potter

### Course Highlights

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

### Special Note

Students are responsible for purchasing the required culinary uniform. Upon completion of this CTE program, students will be eligible to take the ServSafe Food Safety Certification.

### Articulation Agreement

- Alfred State, Culinary Arts (4 credits)
- ECC, Culinary Arts (6 credits)
- ECC, Hotel Restaurant Management (6 credits)
- NCCC, Culinary Arts (8-10 credits)
- Trocaire College, Hospital Management (9 credits)

### Career Connections

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

The major emphasis in this program is on quality of preparation and presentation in both small and large quantity cooking. Both theory and hands-on experience are included in such areas as: menu planning, methods of cookery, table service, food control, sanitation, and food costing. Advanced instruction includes basic managerial and supervisory techniques. Frequent catering for school activities and internships provides on-the-job experience. Through this program, students develop the necessary preparation, service, managerial and human relations skills for the food service industry.





# Culinary Skills

## Course Detail

### *Culinary Skills I*

#### **MODULE 1:**

- Safety /Sanitation Principles
- Equipment & Technology
- Knives & Smallwares
- Using Standardized Recipes
- Quickbreads
- Baking Techniques
- Stocks & Sauces

#### **MODULE 2:**

- Cooking Techniques
- Seasonings & Flavorings
- Poultry Cookery
- Yeast Breads & Rolls
- Meat Cookery

#### **MODULE 3:**

- Breakfast Cookery
- Garde Manger Basics
- Hot & Cold Sandwiches
- Fruits, Vegetables, Legumes

#### **MODULE 4:**

- Customer Service
- The Dining Experience
- Culinary Nutrition
- Soups & Appetizers
- Pasta & Grains

### *Culinary Skills II or Baking & Pastry*

#### **MODULE 5:**

- ServeSafe
- Foodservice Career Opportunities
- HACCP Applications
- Poultry Cookery (Advanced)
- Meat Cookery (Advanced)

#### **MODULE 6:**

- Menus & Facilities
- Cost Control Techniques
- Using Desserts
- Fish & Shellfish

#### **MODULE 7:**

- Becoming A Culinary Professional
- Foodservice Management
- Advanced Baking Techniques

#### **MODULE 8:**

- Creating Menus
- Standards, Regulations & Laws
- Internship

#### **Baking & Pastry**

Advanced Baking Techniques: Artisan Breads, Advanced Cake Decorating, Candy, Chocolate and Pastries.

