

# COMMERCIAL FOODS AND CULINARY ARTS

Are you the “chef” of your household? Why not turn your talents into dollars! Join our training program and become a skilled culinarian in industries such as hotels, restaurants, retirement communities, clubs or as a personal chef in a private home.

This program’s content includes the following: identification, storage, selection and presentation of a wide variety of foods and food preparation and serving.

The course content also includes training in communication, leadership, human relations and employability skills; and safe, efficient work practices. It focuses on broad, transferable skills and stresses understanding and demonstration of the following elements of the Commercial Foods and Culinary Arts industry; planning, management, finance, technical and product skills, underlying principles of technology, labor issues, community issues and health, safety, and environmental issues.

Training is accomplished in a simulated work environment, enabling students to prepare themselves for their actual working life.

## PROGRAM OUTCOMES

After successfully completing the program, the student will be able to demonstrate the following:

- General housekeeping operations skills
- Equipment operation skills
- Stock, soup, and sauce preparation skills
- Fruit and vegetables preparation skills
- Meat, poultry, fish and seafood preparation skills
- Dairy, egg and farinaceous (starchy) product preparation skills
- Salad, buffet food, beverage and related food preparation skills
- Bakery goods and dessert preparation skills
- Dining room operations skills
- Proficiency in customer relations
- Appropriate communication skills
- Appropriate mathematic skills
- Appropriate understanding of basic science



- Employability skills and understanding of entrepreneurship
- Ability to organize and implement work
- Ability to hone skills in competition

## REGISTRATION REQUIREMENTS

Students must take the Tests of Adult Basic Education (TABE) prior to entering the program.

## COMPLETION TIME

The program length is 1500 hours.

## CAREER OPPORTUNITIES

This program prepares students for employment as restaurant cooks and a variety of positions in the food service industry.

## CERTIFICATES

A certificate is awarded to students who successfully complete the program's competencies and satisfy basic skill requirements in accordance with state guidelines.

Serve Safe Manager Training

## SALARY RANGE

\$9.50/hr. - \$15.00/hr.

**Chef Germaine Leonard, Instructor**

**Chef Becca Mahoney, Instructor**

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