

## Culinary Arts

\*\*\*TECH PREP\*\*\*

Brick Center  
2 Year Rotation Program

Bakery Fundamentals- Mrs. Jill Scott-Geraghty  
Baking- Mr. Dennis Melia  
Dining Room- Mr. Bruce VanSickle  
Culinary I- Mrs. Roseann Del Nero  
Culinary II- Mr. Gary Lesniak

The Culinary Arts program provides students with experience in the preparation, service and management tasks involved in the food service industry. Areas of concentration include safety, sanitation, food preparation, commercial baking, dining room service and management.

### Related Job Titles

|             |                         |
|-------------|-------------------------|
| Chef        | Food & Beverage Manager |
| Pastry Chef | Short Order Cook        |
| Host        | Wait Staff/Bus Person   |

### Skills You Will Learn

- Prepare stocks, soups and sauces
- Prepare fruits and vegetables
- Prepare fish, seafood, meats, poultry, dairy and egg products
- Prepare starch and grain products
- Prepare salads and buffet foods
- Produce bakery goods, such as breads & pastries
- Plan, organize and implement work
- Service hand tools and kitchen and bake shop equipment
- Purchase, receive and store supplies and equipment
- Proper serving techniques
- Safety and sanitation
- Guest relations and management skills

### Worker Requirements

*You should prefer:*

- Working with machines and methods
- Seeing the physical results of your work

*You should be able to:*

- Work as part of a team
- Read recipes and food orders accurately
- Use hand and kitchen tools
- Plan and organize your work
- Work under pressure

*Physically you must:*

- Stand for long periods
- Lift heavy objects
- Have a keen sense of taste and smell
- Tolerate high temperatures and humidity

### Career Ladder

Beginning cooks or bakers will have to work for several years before they can become head cooks, chefs, pastry chefs or bakers in a fine restaurant. Most cooks find that moving from restaurant to restaurant gives them higher paying positions and a greater variety of experience. After several years cooks may decide to go into business as caterers or restaurant owners.

### Continuing Education

Ocean County Vocational Technical School  
Ocean County College  
Atlantic Cape Community College  
Culinary Institute of America  
Johnson and Wales University  
Dunwoody School of Baking and AIB

### Additional Information

Education Foundation of the National  
Restaurant Association  
250 S. Wacker Drive, Suite 1400  
Chicago, IL 60606

American Culinary Federation  
PO Box 3466  
St. Augustine, FL 32085

**A Tech Prep agreement is in place with several colleges, enabling students to receive up to 12 college credits upon successful completion of the course.**