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.

**Culinary Arts**

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<tr>
<th>Brick Center</th>
<th>Baking- Dennis Melia</th>
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<tr>
<td>2 Year Rotation Program</td>
<td>Dining Room- Gary Lesniak</td>
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<td>Culinary I- Roseann Del Nero</td>
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<td>Culinary II- Kevin Musto</td>
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**Related Job Titles**

- **Chef**
- **Pastry Chef**
- **Host**
- **Food & Beverage Manager**
- **Short Order Cook**
- **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

**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 can find opportunities for advancement in the Culinary field by networking with professional organizations such as The American Culinary Federation (ACF). After several years cooks may decide to go into business as caterers or restaurant owners.

**Continuing Education**

- Ocean County Vocational Technical School
- Brookdale Community College
- Atlantic Cape Community College
- Culinary Institute of America
- Johnson and Wales University
- The Restaurant School at Walnut Hill College

**Preferred Skills for Career Field:**

*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

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 and portfolio review/challenge exam.