

CULINARY ARTS

2 YEARS / 900 HOURS / OCVTS BRICK CAMPUS

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, restaurant and banquet service and management.



Related Job Titles

- Chef
- Pastry Chef
- Sous Chef
- Food/Beverage Manager
- Kitchen/Banquet Manager
- Line Cook



Career Ladder

Line cooks and bakers can advance in their careers by gaining experience and refining their skills to become head cooks, chefs, pastry chefs, or executive bakers in fine dining establishments. Culinary professionals have opportunities for advancement through participation in professional organizations such as the American Culinary Federation (ACF), which provides certifications, mentorship, and industry connections. Culinary professionals may pursue entrepreneurship; opening their own restaurants, bakeries, or catering businesses; as well as kitchen, banquet, or professional catering management positions.



Certificates

OCVTS Certificate of Completion
ServSafe Food Manager/Handler Certificate

Articulation agreements are in place with Culinary Institute of America, Johnson and Wales, Atlantic Cape Community College, Brookdale Community College, The Restaurant School at Walnut Hill College, enabling students to receive college credits upon successful completion of the course and portfolio review/challenge exam.

LEARN MORE ABOUT THIS PROGRAM
CONTACT US!

phone: (732) 244 - 1122
email: admissions@ocvts.org



Skills You Will Learn

- Cooking Techniques (sautéing, flavoring, braising, grilling, stewing, sauce...)
- Knife Skills & Food Preparation (classic cuts, speed, precision...)
- Baking & Pastry (breads, cake, dessert plating, chocolates...)
- Flavor pairing, culinary trends, plating & food presentation
- Food Safety & Sanitation
- Use of POS Systems (TOAST)
- Banquet, catering, event planning, restaurant management skills
- Menu development, inventory, purchasing, nutrition basics, special diets (allergens, gluten-free, etc.)
- Time management, consistency & precision
- Leadership & team supervision



Preferred Skills for Career Field

- Reliability and punctuality
- Ability to work under pressure
- Strong time management
- Multitasking in a fast-paced environment
- Attention to detail, Organizational skills, Cleanliness and workspace maintenance



Continuing Education

Atlantic Cape Community College
Brookdale Community College
Culinary Institute of America

Johnson and Wales University
Ocean County College - Hospitality
Restaurant School at Walnut Hill College

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Source: [bls.gov | careeronestop.org](https://www.bls.gov/careeronestop.org)