

Cuisine on the Green

Location:

Atlantis Golf Course
Little Egg Harbor

Course Length:

10 months
M-F 8:00AM – 1:00PM

Instructors:

Ian Smith
Jason Crispin

Cuisine on the Green at Atlantis, the Ocean County Center for Culinary Arts, offers adult students the opportunity to pursue their careers goals in the culinary profession. Areas of concentration include: safety, sanitation, food preparation, commercial baking, and dining room management, with a focus on locally-sourced foods and environmentally-conscious practices.

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

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 (ATF). After several years chefs may decide to go into business as caterers or restaurant owners.

Continuing Education

Brookdale Community College
Atlantic Cape Community College
Culinary Institute of America
Johnson and Wales University
The Restaurant School at Walnut Hill College

Tech Prep agreements are in place with the Academy of Culinary Arts at Atlantic Cape Community College and Brookdale Community College, enabling students to earn advanced college credit upon successful completion of the program.