

CULINARY ARTS

CUISINE ON THE GREEN

10 MONTH ACCELERATED PROGRAM | FOR ADULTS
MON-FRI / 8AM-1PM / LITTLE EGG HARBOR, NJ

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



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.



Certificates

OCVTS Certificate of Completion
ServSafe Food Protection Manager, TIPS Alcohol Training, and CPR



Articulation 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.

LEARN MORE ABOUT THIS PROGRAM
CONTACT US!

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



Skills You Will Learn

- Prepare stocks, soups, and sauces
- Guest relations and management skills
- 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 and 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

Earn National Certifications in:

Food & Beverage Management, Safety & Sanitation, CPR, Alcohol Service



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
- Ability to pay attention to detail



Continuing Education

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

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Source: bls.gov | careeronestop.org



[OCVTS.ORG/10MONTH](https://ocvts.org/10MONTH)