

Culinary Arts

Brick Center

2 Year Rotation Program

Dining Room- Gary Lesniak
Culinary I- Roseann Del Nero
Culinary II- Kevin Musto

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	Line 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

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

Career Ladder

Line cooks or bakers can work to 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

Articulation agreements are in place with several colleges, enabling students to receive college credits upon successful completion of the course and portfolio review/challenge exam.