

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
- Host
- Food & Beverage Manager
- Line Cook
- Wait Staff/Bus Person

 **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.

 **Certificates**
OCVTS Certificate of Completion
ServSafe Food 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**

- Prepare stocks, soups and sauces
- Prepare fruits and vegetables
- Prepare fish, seafood, meats, poultry, dairy, 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 shopequipment
- 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

 **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