Culinary Arts

This two-year culinary arts program follows the ProStart curriculum sponsored by the National Restaurant Association Educational Foundation. The curriculum teaches students the management and culinary skills needed for a variety of career options in the hospitality industry. The program provides students with both the academic content and the work-based learning experiences to be proficient in both basic cooking and baking knowledge and skills.

Characteristics for Success:
- A strong interest in baking and cooking
- Excellent attendance
- Eager and prepared to take on daily challenges
- Parental support of the career and Culinary Arts program

Recommended Home School District Courses:
- Food & Nutrition
- Biology
- Health
- Business/Entrepreneurship

Topics Covered:
- Sanitation and Workplace Safety
- Menu Planning and Food Costing
- Food Preparation
- Principles of Cooking
- Nutrition
- Culinary Techniques
- Stocks and Sauces
- Meats, Cheeses, Vegetables, Breads, Pastries
- Professionalism & Service in the Food Industry

Available Academic Credits:
- Math 11 (1 credit)
- Science 11 (1 credit)
- English 12 (1 credit)
- Career & Financial Management (1/2 credit)

For more information on the availability of this option, please contact your home school counselor.

College Credit Available From:
- Adelphi University
- The Culinary Institute of America
- Paul’s Smith
- Monroe College
- Niagara Falls Culinary Institute
- Schenectady County Community College
- SUNY Cobleskill

(These credits are only available if the student attends this college.)

Related Career Opportunities:
- Caterer
- Chef/Cook
- Food Research and Development
- Food Service Marketer
- Food Stylist
- Food Writer
- Hospitality Manager
- Nutritional Department Employee
- Pastry Chef/Baker
- Restaurant Owner/Manager
- Supermarket Chef
- Supermarket Deli/Produce/Dry Good Manager

Industry-Based Certifications (attainable through program):
- Serve Safe Food Safety Certification
- Prostart Certification of Achievement
- Qualter’s Assessment Certification
- New York State Restaurant Association Educational Foundation Culinary Arts Certification

Technical Assessment:
- ProStart Written Exam
- The Qualters Practical Assessment

Pass ALL three parts of the technical assessment: written, performance and portfolio

*Successful passing of both Year 1 and Year 2 of the ProStart written exam and the Qualters Practical Assessment may be counted as the fifth required Regents exam for graduation.

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