

CULINARY ARTS



Students receive a dynamic, hands-on education that combines foundational cooking and baking techniques with advanced culinary skills and traditional classroom instruction. Students master the art of food preparation and presentation, while also exploring kitchen management and restaurant operations. Working with high-end restaurant equipment in a state-of-the-art kitchen, students gain real-world experience by preparing and serving meals in authentic situations.

CAREER OPPORTUNITIES:

- Baker
- Caterer
- Chef
- Cooks, institution and cafeteria
- Cooks, restaurant
- First line supervisors of food prep and serving workers
- Food research & development
- Foodservice marketer
- Hospitality manager
- Restaurant owner/manager



Learning that works
for New York



SALARY RANGE

**\$30,000 –
\$130,000**



61%

PROJECTED GROWTH IN NYS

2020–2030



**ANNUAL PROJECTED
JOB OPENINGS**

36,180

(Source: CareerOneStop, sponsored by the U.S. Department of Labor, First-Line Supervisors of Food Preparation and Serving Workers, Cooks – Institution and Cafeteria, Cooks – Restaurant, Bakers, Food Service Managers, and Meeting, Convention, and Event Planners, Zip: 12180, September 2024)

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TECHNICAL ASSESSMENT:

- ProStart written exam
- Qualters practical assessment
- Pass ALL 3 parts of the technical assessment:
written, performance and portfolio

Successful passing of this written exam may be counted as the fifth required Regent's exam for graduation.

INDUSTRY-BASED CERTIFICATIONS:

- ProStart Certificate of Achievement
- ServSafe Food Handlers

AVAILABLE CREDITS:

- Math 11 (1 credit)
- Science 11 (1 credit)
- English 12 (1 credit)

Please contact your home district counselor for the availability of these credits.

COLLEGE AGREEMENTS:

Students who continue their education can receive credits from the following colleges if they attend their school:

- New York State Restaurant Association Educational Foundation
– Prostart Passport
- Schenectady County Community College



www.questar.org/cte

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2 YEAR PROGRAM:
GRADES

11-12



PROGRAM
GRADUATION RATE

100%

CONTACT INFORMATION:

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