

Culinary Arts

Course Content



- Nutrition
- Safety and Sanitation
- The Food Industry
- Purchasing, Receiving, and Storage
- Cold Food Preparation (Garde Manger)
- Knife Skills
- Food Service Tools and Equipment
- Standardized Recipes and Measurement
- Food Service Information Technology
- Pasta, Grains, and Potatoes
- Seasoning and Flavoring
- Stocks, Soups, and Sauces
- Meats, Poultry, and Seafood
- Baking and Pastry Skills
- Back of the House Operations
- Front of the House Operations
- Hot Foods Preparation
- Breakfast Foods
- Vegetables & Fruits

Potential Certifications



- NOCTI Culinary Arts Level 2 Cook
- Heartsaver CPR
- Heartsaver First Aid
- ServSafe Food Handler Certification



Post-Secondary Education

Recent graduates from the Culinary Arts program are attending:

- The Restaurant School
- Johnson & Wales University
- The Culinary Arts Institute of Montgomery County Community College
- The Culinary Institute of America
 - North Hampton Community College
 - Pennsylvania College of Technology



Related Occupations

- Executive Chef
- Line Cook
- Restaurant Manager/Owner
 - Banquet Chef
 - Caterer
 - Dietician
 - Television Chef
- Food Wholesaler
 - Food Stylist
- Culinary Arts Educator
- Server/Hospitality