

## Culinary Arts

Brick Center  
2 Year Rotation Program

Bakery Fundamentals- Jill Scott-Geraghty  
Baking- Dennis Melia  
Dining Room- Bruce VanSickle  
Culinary I- Roseann Del Nero  
Culinary II- Gary Lesniak

**T**he 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	Short Order 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

Beginning cooks or bakers will have to work for several years before they can 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  
The Art Institute of Philadelphia

**A Tech Prep agreement is in place with several colleges, enabling students to receive up to 12 college credits upon successful completion of the course and portfolio review/challenge exam.**