

Culinary Arts

Tasty Careers Available

Necessary Skills:

- Critical Thinking
- Active Listening
- Control Precision
- Communication
- Coordination
- Manual Dexterity
- Time Management
- Social Perceptiveness
- Reading & Interpreting

JOB DEMANDS

Working in Culinary Arts is not for everyone.

Most jobs in this field require long hours spent on your feet, moving constantly. Good Chefs must be multitaskers, managers, creative, and detail-oriented. Food service workers must enjoy working with the public, and be able to take criticism without becoming upset. Working in Culinary Arts will require weekend and holiday work on a consistent basis.



Hot Stuff in the Kitchen!

Cooks and food preparation workers prepare a wide range of foods . from soups, snacks, and salads to entrees, side dishes, and desserts. They work in a variety of restaurants, as well as other places where food is served, such as grocery stores, schools hospitals and etc.

Cooks prepare and cook meals while food preparation workers assist cooks by performing tasks, such as peeling and cutting vegetables, trimming meat, preparing poultry, and keeping work areas clean and monitoring temperatures of ovens and stovetops. Culinary Arts feed America!

Work & Wages

Chef: \$11-19/hr

Highly skilled chefs are sought by numerous employers in Southwest Pennsylvania!

Sources: bls.gov
 cwds.state.pa.us

Program of Study advantage:

By completing all of your task list and NOCTI tests, you will be eligible to receive Articulated Credits (college credit for CTC classes) toward your Associates Degree—saving you time and \$\$\$!

Take the Right Classes !

Math
 Algebra I
 Algebra II
 Geometry
 College Prep Math (recommended)

English
 College Prep English I
 College Prep English II
 College Prep English III
 College Prep English IV

Science
 Biology
 Chemistry
 Physics
Humanities
 Civics
 U.S. History
 World History



**Institutional Food Worker
CIP #12.0508**

Colleges that are participating in the Statewide Articulation Agreement for this program include:

- Montgomery County Community College
- Commonwealth Technical Institute
- Westmoreland County Community College

Clothing/Safety requirements:

- 1st Year:** Rubber Soled Leather Shoes, Black Pants, Chef Coats (white), Neckerchief ,Skull Cap (black)
- 2nd Year:** Rubber Soled Leather Shoes, Black Pants, Chef Coats (white), Neckerchief ,Skull Cap (black)
- 3rd Year:** Rubber Soled Leather Shoes, Black Pants, Chef Coats (white), Neckerchief ,Skull Cap (black)

Certifications offered:

Serve Safe/ACF Accreditation

NOCTI: PA Skills Certificate: Culinary Arts I Prep Cook
*(National Occupational Competency Testing Institute)

Student Organization:

- FCCLA
- Skills USA

CULINARY COMPETENCY TASK LIST



1st Year (360 Hours)	2nd Year (360 Hours)	3rd Year (360 Hours)
Sanitation (58)	Safety and Sanitation (24)	Safety and Sanitation (14)
Kitchen Safety (46)	Kitchen (90)	Bakery (40)
Dining Safety (38)	Bakery (66)	Kitchen (60)
Production (62)	Purchasing and Receiving (85)	Management (18)
Bakery (96)	Menu Planning & Nutrition (45)	Nutrition (30)
Stewarding (60)	Stewarding (38)	Employability, Business, Workplace & Math Skills (63)
Tools and Equipment (20)	Dining Room Procedures (12)	Dining Room Service (135)

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