

The Culinary field is an ever growing, multifaceted industry offering opportunities for a wide variety of career paths.

The Culinary Arts Program at the Career & Technical Center at BOCES, will provide you with the foundation needed to succeed in the culinary field.



Sullivan County Career & Technical Education Center

"Skills, knowledge and work ethic
for the 21st century"

Career Opportunities

- Baker
- Banquet manager
- Bartender
- Beverage manager
- Brewmaster
- Broiler cook
- Bus person
- Catering manager
- Counter server
- Dining room manager
- Executive chef
- Expediter
- Food and beverage director/mgr
- Foodservice director (health care)
- Fry/sauté cook
- General manager (full service)
- General manager (quick service)
- Human resources manager
- Kitchen manager
- Maître d'hotel
- Mixologist
- Pantry cook
- Pastry chef
- President/CEO
- Public relations manager
- Server
- Soup and sauce cook
- Sous chef
- Wine steward

Culinary Arts

Culinary Arts is one of the many programs offered through the Career & Technical Education Center of Sullivan County.

CTE prepares students to be college and career ready. Students leave the program with the skills necessary for success in post-secondary education, the work force, apprenticeships, or the military.

Students have the opportunity to earn up to seven high school credits towards graduation, while meeting industry standards and learning the job skills essential for a specific career or trade.

All of our NYS Education Department approved programs include articulation agreements with colleges and trade schools. Students can earn college credit toward an associate or bachelor degree while they are in high school.

For more information contact the
Career & Technical Education Center
52 Ferndale-Loomis Road, Liberty, New York 12754

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www.scbores.org/CTE

A Division of Sullivan County BOCES

Career & Technical Education



Culinary Arts

**Get Involved in a Hands-on,
High Demand Industry**

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About the Program

The Culinary Arts Program at the Career & Technical Center at BOCES utilizes a hands-on approach to provide training in one of the most sought after career fields. Students learn basic theory of cooking and baking from Chef Instructors in the classroom and technique through small group demonstrations. These fundamentals are then applied through hands-on practice and production during kitchen lab sessions.

Skills include: recipe use and conversions, knife use, safety and sanitation for proper food handling, preparation, cooking, serving and storing, hygiene, kitchen tool use, small and large equipment use and maintenance required to achieve a basic proficiency in standard cooking and baking techniques. Further immersion is provided by weekly opportunities to cook and serve lunches, dinners and catering. Producing and serving meals instills a skill set and knowledge base that is directly transferable to the workplace.

Integrating traditional subject matter such as culinary math, food science and technical reading and writing into the daily lessons allows for accrual of additional high school credit.

Topics of Study

Cooking Fundamentals:

- Cooking principles
- Knife skills
- Starch cookery
- Using recipes
- Kitchen safety & sanitation
- Stocks, soups, & sauces
- Vegetable / fruit identification and preparation
- Pizza
- Hot sandwiches & cold sandwiches
- Breakfast cookery
- Salads & dressings
- Meat, poultry & fish identification and preparation

Baking

- Yeast raised bread
- Quick breads
- Cakes & cake decorating
- Pies, tarts & pastries

Beyond Cooking

- Customer service
- Nutrition
- Environmental Sustainability
- Table service

Program Opportunities

- Fundraising dinners & luncheons
- Fundraising bake sales, pizza sales and holiday sales

Student Benefits

- Credits may be earned from the following colleges after successfully completing the program:
 - * Alfred State College
 - * The Culinary Institute of America
 - * Niagara Community College
 - * Paul Smith College
 - * SUNY Cobleskill
 - * SUNY Delhi
 - * SUNY Sullivan
- Career and Technical Endorsement on your high school diploma for successful completion of coursework
- Membership in the SkillsUSA Club
- ServSafe Certification
- OSHA Certification

