

ONONDAGA-CORTLAND-MADISON BOCES

Career & Technical Education

CULINARY & PASTRY ARTS

@ Cortlandville Campus



PROGRAM OVERVIEW

Culinary and Pastry Arts is a hands-on food preparation program that provides students with broad exposure to the science of cooking and the art of pastry design. Through an academic partnership with the National Restaurant Association, students will develop their culinary and pastry skills learning the ProStart curriculum in food production, dining etiquette, customer service, food safety and sanitation. As part of the required 1,000 hours of instruction over a two-year period, students are provided with internship experiences and the opportunity to earn a Career and Technical Endorsement on their diploma by successfully passing the industry-standard ProStart exams and NOCTI performance assessment.

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CAREER OPPORTUNITIES

- Line cook
- Short order cook
- Baker
- Executive chef*
- Pastry chef*
- Sous chef*
- Research chef*
- Catering chef*
- Restaurant manager*
- Nutritional consultant*

* Advanced Employment – Additional training may be necessary

AVAILABLE ACADEMIC CREDITS

- 3 CTE credits per year
- 1 science or math credit per year

TECHNICAL SKILLS

- Safe & sanitary food handling
- Operation & maintenance of kitchen & bakery equipment
- Restaurant & dining operations
- Customer service
- Hot & cold food preparation
- Preparation methods of cooking, breads, cakes, custards, pies & pastries
- Cake decorating skills
- Knife skills

CONTINUING EDUCATION PARTNERS

- Johnson & Wales University
- Culinary Institute of America
- SUNY Alfred
- Paul Smith's College
- Bryant & Stratton College

CERTIFICATION

- ProStart ServSafe Sanitation

FOR MORE INFORMATION

For more information about the Culinary & Pastry Arts program, see your high school guidance counselor or call our OCM BOCES guidance counselors at:

Cortlandville Campus (Cortland): 1710 NYS Route 13
(607) 758-5260