

Culinary Arts could lead to careers in...

- Short Order Cook
- Chef's Assistant
- Baker & Baker's Helper
- Hospitals & Nursing Homes

Careers with additional training and education:

- Professional Chef
- Commercial Baker
- Restaurant Manager
- Restaurant Owner
- Food Sales Representative/
Distributor



**No More Barriers...Did you know . . .
Both males & females have the same abilities
to perform mechanical and mathematical
activities.**

**Gender won't get you the job...
SKILLS and QUALIFICATIONS will...**

How do I enroll?

See your High School Guidance Office
Or
Guidance Office
Cayuga-Onondaga BOCES
315.253.0361

Culinary Arts



Mr. Jim Baker
Instructor

Cayuga-Onondaga BOCES
1879 W. Genesee Street
Auburn, NY 13021
315.253.0361
www.cayboces.org



If you like cooking and food preparation, participating in the Cayuga-Onondaga BOCES Culinary Arts Program is for you. In this program you will learn everything from cooking to catering. In addition, you will gain management skills needed to succeed in the food service industry.

The food industry is the largest employer in the country. There are many opportunities for people with all levels of good preparation skills. The food service program teaches skills in menu planning, cooking, baking and catering techniques, as well as restaurant management. Students learn in a commercial kitchen where they

prepare lunches, buffets and banquets during the year. The program provides many opportunities for people with all levels of good preparation skills. Students also use the program as a path to college.

Program Content...

Sanitation/Tools/Equipment

- Safety and Sanitation
- Food Handling Techniques
- Commercial Cooking Utensils & Equipment
- Baking & Measuring Equipment

Management Activities

- Purchasing, Receiving & inventory
- Food Cost Calculations
- Menu Planning & Recipe Conversions
- Menu Pricing

Hot Food Preparation

- Soups & Sauces
- Entrees & Vegetables
- Roasting & Broiling
- Steaming & Saute
- Deep Frying & Grilling

Salads

- Pre-Preparation & Storage
- Fruit & Vegetable Preparation
- Sandwiches & Salad Dressings
- Salad Bar Set-Up
- Portion Control

Baking

- Pies & Desserts
- Cookies & Cakes
- Quick & Yeast Breads
- Pastries



Portfolio...

All second year students will complete a Career and Technical Education Portfolio that exhibits necessary elements for CTE Endorsement and demonstrates competencies in Culinary Arts.

Benefits...

Articulation Agreements/College Credit

- The Art Institute of New York City
- Cayuga Community College
- Pennsylvania College of Technology
- SUNY Cobleskill

Completed Career Portfolio

Integrated Math & English Credit

Professional Certifications

- NOCTI (National Occupational Testing Institute)

