

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

**Internship/Shadow Experiences...**

Students may participate in an internship experience where they will apply their knowledge while working with professionals in authentic career settings. Students will have an opportunity to dialog with practitioners via guest presentations while developing professional insights and future educational plans.

**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.

**Industry Site Visits...**

Students may have the opportunity to interact with professionals in the field by making industry site visits. This experience provides students with the opportunity to network with area professionals.

**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)

**Culinary Arts**

could lead to careers in...

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

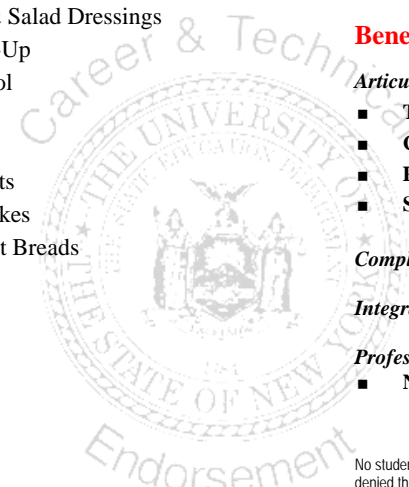
**Careers with additional training and education:**

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

**For more information, contact ...**

**Your High School Guidance Office or  
The Guidance Office at the BOCES**

Cayuga-Onondaga BOCES  
1879 W. Genesee Street Road  
Auburn, NY 13021  
315.253.0361



No student shall on the basis of gender, race, color, national origin, disability or age, be excluded from participation in, be denied the benefits of or otherwise be subjected to unlawful discrimination under any career and technical program or activity.