



Culinary Arts

Grades 11 & 12

This program is open to all juniors and seniors. Students in this program will be exposed to a variety of careers within the culinary arts and food preparation field. By actual participation, students will become familiar with the workings of modern kitchen while preparing foods of various types. This training will prepare them for future employment in both preparation and serving.

This program will also qualify students for acceptance at post-secondary schools specializing in training necessary to become master chefs, restaurant managers, owners or to become instructors of culinary arts trades. New York ProStart Program is available.

Objectives are:

1. To develop the skills needed in operating food equipment efficiently and safely; handling of foods, storage, cooking techniques and proper safe temperatures.
2. To have students prepare food in hygienic and sanitary manner, working with Board of Health regulations.
3. To familiarize students with various techniques used in food preparation for occasions such as buffets, weddings, formal dinners, short order cooking, fast food operations and takeout services.
4. To aid students in developing the initiative and confidence that is needed to succeed in the food service trades, and the styles of foods that people want today such as: low fat, low cholesterol, high nutrition value.
5. To stress the importance of working in harmony with other students, working in a professional manner and time management.
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Units of Study

Sanitation, Hand Tools, Safety, Customer Relations, Business Math, Basic Cooking Skills, Commercial Baking, Cooking Techniques such as: meats, poultry, seafood, stocks, sauces and soups, Garde Manger: eggs, breakfast, sandwiches, fruits, vegetables, pasta and grains, Menu Planning and Nutrition.

Applied Academics

Students enrolled in the Culinary Arts program can earn credits that will satisfy core academic requirements in English Language Arts, Math and Science. Through the integration of these core academics, achieving a Regents Diploma remains in reach.

College Agreements

In addition to gaining the skills needed to enter the workforce, this program provides an excellent foundation for students looking to enter a college program. Articulation agreements for college credit are in place with: Bryant and Stratton College (6 hours), Erie Community College (4 credits) and Niagara County Community College (8 credit hours).

How to Enroll

Orleans/Niagara BOCES partners with local school districts to provide exciting hands-on career and technical training during normal school day. To learn more, speak with your high school counselor or you can contact Orleans/Niagara BOCES Orleans Career and Technical Education Center Principal Mr. Michael Mann at mmann@onboces.org.

Teacher Information

James Atzrott

jatzrott@onboces.org

Orleans Career and Technical Education Center

4232 Shelby Basin Road

Medina, NY 14103