

<b>Culinary Arts</b> <b>12.0508</b>	
<b>Objective of Technical Education-</b> <ul style="list-style-type: none"> <li>➤ Upon successful completion of this program, students will be prepared for an entry level position in the field of the food industry (serving, preparing), and to go on to secondary training school.</li> <li>➤ Students are offered the opportunity to acquire the technical knowledge and skills in nutrition, food preparation, restaurant service industry.</li> <li>➤ Use of and application of measurement concepts related to cooking/baking processes are also included in the instruction.</li> <li>➤ Students learn required safety practices and procedures.</li> <li>➤ Students are provided instruction on safety and sanitization precautions.</li> </ul>	
PROGRAM SAFETY REQUIREMENTS	<ul style="list-style-type: none"> <li>• REMEMBER &amp; APPLY PUBLIC SAFETY REGULATIONS</li> <li>• REMEMBER &amp; APPLY SAFETY PROCEDURES INVOLVING HANDLING AND USING KNIVES, OVENS, GRILLS, MIXERS, AND OTHER KITCHEN EQUIPMENT</li> <li>• MAINTAIN SANITARY ENVIRONMENT</li> <li>• WEAR &amp; MAINTAIN A CLEAN UNIFORM</li> </ul>
APTITUDES, ABILITIES/SKILLS	<ul style="list-style-type: none"> <li>• INFORMATION ORDERING (EX- READING AND FOLLOWING RECIPE DIRECTIONS)</li> <li>• IMPULSE &amp; SELF CONTROL</li> <li>• WORK INDEPENDENTLY</li> <li>• ABILITY TO FOLLOW DIRECTIONS</li> <li>• ABILITY TO WORK WITH OTHERS</li> <li>• DEPENDABILITY</li> <li>• MULTI-TASKING</li> <li>• SEQUENTIAL STEPS</li> <li>• TIME MANAGEMENT &amp; WORKING UNDER PRESSURE</li> <li>• MEETING DEADLINES</li> <li>• SELF-MOTIVATION</li> <li>• LISTENING COMPREHENSION</li> <li>• ABILITY TO ACCEPT CHANGE (ABLE TO WORK IN AN AREA, AND SWITCH TO ANOTHER AT A MOMENT'S NOTICE)</li> </ul>
ACADEMIC SKILLS  READING MATH SCIENCE	<ul style="list-style-type: none"> <li>• TEXT BOOK READING LEVEL 11-12TH GRADE</li> <li>• TEACHER-MADE PRESENTATIONS, ONLINE MATERIALS AND WORK SHEET RESOURCES ARE USED</li> <li>• WRITING SKILLS (DAILY JOURNAL WRITING)</li> <li>• CALCULATE &amp; APPLY MATH SKILLS SUCH AS, CONVERTING STANDARD TO METRIC UNITS OF MEASURE; MULTIPLYING &amp; ADDING FRACTIONS; ADDING &amp; MULTIPLYING DECIMAL NUMBERS</li> <li>• UNDERSTANDING OF KITCHEN TERMINOLOGY AND PHRASES</li> </ul>

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Essential Skills Chart  
CULINARY ARTS

	<ul style="list-style-type: none"> <li>• DEMONSTRATE PROBLEM SOLVING SKILLS</li> <li>• USE OF TECHNOLOGY- EXCEL, QUIZLET, ELECTRONIC RECIPES, ONLINE TEXTS, CALCULATOR</li> <li>• VOCABULARY &amp; CULINARY TERMS AND PHRASES (CULINARY LINGO)</li> </ul>
PHYSICAL REQUIREMENTS	<ul style="list-style-type: none"> <li>• ABILITY TO HOLD OR MOVE ITEMS WITH YOUR HANDS</li> <li>• ABLE TO VERBALLY COMMUNICATE</li> <li>• ABILITY TO MOVE QUICKLY AND SAFELY IN A CROWDED SPACE</li> <li>• ABLE TO WORK CLOSELY WITH PEOPLE AND IN A CROWDED AREA</li> <li>• ABILITY TO WITHSTAND HEAT (HOT OVENS/HOT KITCHEN)</li> <li>• ABILITY TO KEEP YOUR ARMS AND HANDS STEADY</li> <li>• ABILITY TO WITHSTAND LOUD MACHINE NOISES, BANGING POTS/PANS/UTENSILS AND VOICES</li> <li>• STAND FOR LONG PERIODS OF TIME</li> <li>• ABILITY TO LIFT &amp; MOVE HEAVY POTS, FOOD, AND TRAYS</li> </ul>
SOFT SKILLS	<ul style="list-style-type: none"> <li>• LISTEN TO OTHERS WITHOUT INTERRUPTING</li> <li>• COOPERATE &amp; COMMUNICATE WITH OTHERS</li> <li>• ABILITY TO WORK WITH OTHERS TO SHARE IDEAS AND SOLVE PROBLEMS TOGETHER</li> <li>• USE TIME WISELY</li> <li>• FLEXIBILITY (ABLE TO WORK IN ONE AREA AND SWITCH TO ANOTHER AT A MOMENTS NOTICE)</li> <li>• CONDUCT ONESELF MATURELY</li> <li>• ACCEPT DIRECTIVES &amp; CONSTRUCTIVE CRITICISM</li> <li>• LOOK FOR WAYS TO HELP OTHERS</li> </ul>
CLASSROOM ASSIGNMENTS, ASSESSMENTS & TASKS	<ul style="list-style-type: none"> <li>• CLASSWORK/HOMEWORK</li> <li>• TEACHER MADE TESTS &amp; QUIZZES</li> <li>• PUBLISHER TESTS</li> <li>• WORK ETHIC &amp; PRODUCTION</li> <li>• PROJECTS</li> <li>• REPORTS AND ESSAYS</li> <li>• MENU DESIGN</li> <li>• KITCHEN MATH (EX'S- READING RECIPES AND CALCULATE SERVINGS; CALCULATING COSTS FOR ORDERING FOOD ITEMS)</li> <li>• DAILY JOURNALS &amp; TIME CARDS</li> <li>• NOCTI (END OF 12<sup>TH</sup> GRADE)</li> <li>• BENCHMARK ASSESSMENTS (PRE-NOCTI)</li> <li>• TASK LIST- PROGRAM OF STUDY</li> <li>• CAREER SAFE ONLINE ASSESSMENTS</li> </ul>

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INDUSTRY CERTIFICATIONS	<ul style="list-style-type: none"> <li>• OSHA Certification</li> <li>• NOCTI</li> <li>• SERVE SAFE</li> <li>• SP2</li> </ul>
PROGRAM UNIFORM/COSTS/MATERIALS	<ul style="list-style-type: none"> <li>• CULINARY JACKET ( 1 WILL BE PROVIDED)</li> <li>• BLACK WORK PANTS (NO TIGHT FITTING; NO JEANS)= \$15+</li> <li>• BLACK, RUBBER SOLE/NON-SKID SHOES \$25+</li> <li>• HAIR NET (PROVIDED)</li> <li>• NO PIERCINGS</li> <li>• SHORT FINGER NAILS</li> <li>• GLOVES</li> <li>• FACE MASK</li> </ul>
ARTICULATION AGREEMENTS	<ul style="list-style-type: none"> <li>• LCCC</li> </ul>
COOPERATIVE OPPORTUNITIES	<ul style="list-style-type: none"> <li>• BASED ON JOB AVAILABILITY, TEACHER RECOMMENDATION, GRADES OF 77% AND HIGHER, GOOD ATTENDANCE, GOOD BEHAVIOR, DRIVER'S LICENSE AND OWN TRANSPORTATION</li> <li>• BURGER KING</li> <li>• SEVEN ELEVEN</li> <li>• Other</li> </ul>
EMPLOYMENT OUTLOOK & PROJECTED SALARY	<ul style="list-style-type: none"> <li>• MEDIAN ANNUAL \$28,780-\$38,060</li> </ul>
How to find out more?	<ul style="list-style-type: none"> <li>• <a href="https://www.onetonline.org">https://www.onetonline.org</a></li> <li>• <a href="http://www.carboncti.org">www.carboncti.org</a></li> </ul>