

NORTH MONTCO TECHNICAL CAREER CENTER CULINARY ARTS

The Culinary Arts Program is designed and planned to impact on the local labor and educational needs of secondary students and the local food industry. This is accomplished by informative lecture periods, hands on production and services as well as bookkeeping, inventory and cash handling procedure. Students successfully completing this program will be qualified for an entry level position but will have the basic tools and knowledge, which when teamed with experience, will be a building block towards a successful career in the Culinary Arts. This program is nationally certified by the American Culinary Federation (ACCESS ACF).

What you will learn:

- Sanitation
- Cooking Techniques
- Safety
- Soup and Sauce Techniques
- Dining Room Operations
- Sauce Techniques
- Knife Handling
- Baking Skills
- Porterage
- Nutrition
- Supervision and Management
- Cost Controls

Physical criteria:

- Manual dexterity
- Heavy lifting/carrying
- Strong eye/hand coordination
- Physical stamina/strength
- Pushing/pulling
- Good depth and color perception
- Standing for many hours in one position

Certifications students can earn:

- Servsafe
- Access ACF (American Culinary Federation)
- Certified Culinarian
- Certified Food Service Manager

Class of 2010 graduation plans:

- 56% plan to continue their education in this field
- 4% will be working in this field
- 4% will be joining the military
- 32% plan to continue their education in another field
- 4% found employment in another field

Uniform/equipment list:

(With approximate costs)

- 2 Chef Coats - #CC1099 (\$28 each)
- 2 baggie chef pants - #811 (\$33)
- 2 Cooks Shirts - #CS1426 (\$13 each)
- 2 Aprons - #1618-1 (\$6)
- 1 Chef Hat - #CH2021-W (\$4)
- Sturdy, non-slip shoes with leather uppers covering top of feet.
- USB flash drive (also know as a jump drive or memory stick) - Optional (\$10-\$15)

Career possibilities:

- Cook
- Host/Hostess
- Pantry Worker
- Waiter/Waitress
- Utility Worker
- Dining Room Attendant
- Cook Helper

Career possibilities with additional education:

- Executive Chef
- Sous Chef
- Dietitian
- Chef (many specialities)

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Northern Montgomery County Technical Career Center does not discriminate in regard to race, color, age, national origin, sex, disability, or any applicable Federal Statute. Inquiries should be made to the Director, North Montco Technical Career Center

