

## CULINARY ARTS

From prep cook to executive chef, the culinary industry offers a world of career possibilities. NMTCC's Culinary Arts program is nationally certified as an American Culinary Federation Education Foundation (ACFEF) secondary certified program. Learning takes place in the classroom, kitchen, bakery and restaurant. Students also intern at local restaurants and other businesses and participate in public service events and culinary skills competitions. After completing a one year rotation in the Culinary Arts program, students have the opportunity to select one of three areas: baking and pastry art, culinary chef, institutional (large quantity) food preparation. Students completing the program may enter the workforce or continue their education in college.

### What you will learn:

- Sanitation
- Cooking Techniques
- Safety
- Soup and Sauce Techniques
- Dining Room Operations
- 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 Fundamentals Cook
- Certified Food Service Manager

### Class of 2019 graduation plans:

- 40% plan to continue their education in this field
- 28% plan to continue their education in another field
- 12% will be working in this field
- 12% will be working in a different field
- 4% will be joining the military
- 4% were undecided at the time of the survey

### Uniform/equipment list:

#### (With approximate costs)

- 2 Chef Coats -#0403wh (\$14)\*
  - 2 baggie chef pants - #5360bw (\$20)\*
  - 2 Cooks Shirts - #sp24wh (\$12)\*
  - 2 Aprons - #a2300wh (\$4)\*
  - 1 Chef Hat - hp60wh (\$9)\*
  - NMTCC cap \$9
  - Sturdy, non-slip shoes with leather uppers covering top of feet.
  - USB flash drive -Optional (\$10-\$15)
  - Activity Fee (\$20)
  - 1 ½" white binder, dividers, sheet protectors
- \*prices based on [www.clemensuniforms.com](http://www.clemensuniforms.com)

### Career possibilities:

- Cook
- Host/Hostess
- Pantry Worker
- Waiter/Waitress
- Utility Worker
- Dining Room Attendant
- Cook Helper
- Cake Decorator
- Baker's Helper

### Career possibilities with additional education:

- Executive Chef
- Sous Chef
- Dietitian
- Chef (many specialties)
- Food Distribution
- Food Sciences
- Pastry Chef
- Baker

[Type here]

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