



CULINARY ARTS

WHITEWATER CAREER CENTER



OVERVIEW

Culinary Arts is a broad-based program. Having a reputation for preparing and serving fine food is an asset to any establishment, whether it prides itself on home cooking or exotic foreign cuisine. If you delight in “cooking up a storm”, this is the program for you.



YOU WILL LEARN

- Professional food preparation
- Safe food handling and sanitation
- How to cater meetings and events
- How to operate the WCC “Class Act” restaurant



A TYPICAL STUDENT

The typical student is one that enjoys hands-on learning and has solid math skills to be successful. There is a significant emphasis on measurement, conversions, and cost calculation at the beginning of the first-year program. These skills are emphasized and expanded through the second year of the program and are necessary for further training and a career in the culinary industry. Successful students have the creativity, patience, and attention to detail to solve problems using the skills they have learned. They can work on projects independently or with other students. They understand time management as it relates to the back and front of house operations and can stay on task without constant supervision. Safety is a primary focus, and students must follow procedures to keep themselves and customers safe. Good communication skills are necessary to work well with other students and with customers.



GET YOURSELF READY

It goes beyond cooking and baking to calculating costs, creating menus, and providing excellent customer service. Culinary Arts can be a stressful and intense experience for students, but students are prepared for their next steps in the culinary industry. To be prepared, focus on doing well in math classes and developing a good work ethic. The following courses will help you prepare for the Culinary Arts career program, college, and a career in the culinary industry:

- Algebra I
- Introduction to Culinary Arts & Hospitality
- Introduction to Business
- Nutrition and Wellness





POTENTIAL CAREERS

- Chef
\$41,610
- Cook
\$21,120
- Baker
\$23,600
- Food Service Manager
\$48,560
- Food Prep Worker
\$19,560
- Agricultural & Food Service Technician
\$35,140

All career and salary information is cited from the Bureau of Labor Statistics.



YEAR ONE

A variety of opportunities and experiences are used to expose students to the areas of culinary arts and hospitality management. Students gain experience in food safety and personal hygiene; sanitation and safety; regulations, procedures, and emergencies; food storage; basic culinary skills; culinary math; food preparation techniques; menu planning; food cost; use of tools and equipment; and serving. Students showcase their skills when preparing and serving food for events and functions throughout the school year and when operating the WCC “Class Act” restaurant. Intensive lab experiences with commercial applications are a required component of this program.

Industry Credentials

ServSafe Food Handler Certification
ProStart National Certificate of Achievement Year I



YEAR TWO

Culinary Arts II prepares students for occupations and higher education programs of study related to the entire spectrum of careers in the food industry, including food production and services; food science, dietetics, and nutrition; and baking and pastry arts. Topics for this advanced program include basic baking theory and skills, introduction to breads, introduction to pastry arts, nutrition, nutrition accommodations and adaptations, cost control and purchasing, and current marketing and trends. In Culinary Arts II, students are assigned more complex, independent projects and lead work teams. Students showcase their skills when preparing and serving food for events and functions throughout the school year and when operating the WCC “Class Act” restaurant.

Industry Certifications

ProStart National Certificate of Achievement Year II



WHEN YOU FINISH

When completing this program, you may continue your education in 2 and 4-year postsecondary degree programs or gain employment in a variety of food service occupations.



WHITewater
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