



CULINARY ARTS

WHITEWATER CAREER CENTER

PROGRAM OVERVIEW

Culinary Arts is a broad-based program. Having a reputation for preparing and serving quality food is an asset to any establishment, whether it is a fine-dining restaurant or a college dining hall. If you want to explore culinary career options, this is the program for you.

YOU WILL LEARN

- Professional food preparation
- Safe food handling & sanitation
- How to cater meetings & events
- How to operate the Whitewater Landing restaurant

A TYPICAL STUDENT

The typical student is one that enjoys hands-on learning and has solid applied math skills. There is 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 for success, focus on doing well in academic classes and developing a good work ethic. The following pathway courses will help you prepare for the Culinary Arts career program, college, and a career in the culinary industry:

- Preparing for College & Careers
- Nutrition & Wellness
- Interpersonal Relationships
- Introduction to Culinary Arts & Hospitality
- Advanced Nutrition & Wellness



WHITEWATER

CAREER CENTER

Where opportunities flow

Centerville | Connersville | Franklin County
Lincoln | Rushville | Union County

1300 Spartan Drive, Connersville, IN 47331
765.825.0521



www.WhitewaterCareerCenter.org



CULINARY ARTS

WHITEWATER CAREER CENTER

CERTIFICATIONS & DUAL CREDITS



INDUSTRY CERTIFICATIONS

- ServSafe Food Handler Certification
- ProStart National Certificate of Achievement Year I
- ProStart National Certificate of Achievement Year II

Industry certifications are earned in both years. Dual credits are earned during year one and two.

IVY TECH DUAL COLLEGE CREDITS

HOSP 101	Sanitation & First Aid	2 credits
HOSP 102	Basic Food Theory & Skills	3 credits
HOSP 104	Nutrition	3 credits
HOSP 105	Introduction to Baking	3 credits

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 Whitewater Landing restaurant.

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 Whitewater Landing restaurant.

WHEN YOU FINISH

When completing this program, you may continue your education in 2 and 4-year postsecondary degree programs, join the military, or gain employment in a variety of food service occupations. Dual credits earned in this program are requirements for the Culinarian Certificate at Ivy Tech.

POTENTIAL CAREERS

	NATIONAL MEAN WAGE
• Chef & Head Cook	\$49,650
• Food Service Manager	\$57,250
• Cook	\$25,440
• Baker	\$27,920
• Food Prep Worker	\$23,900
• Agricultural & Food Science Technician	\$42,910

All career and salary information is cited from the U.S. Department of Labor Bureau of Labor Statistics, May 2017 National Occupation Employment & Wage Estimates.



WHITEWATER
CAREER CENTER



www.WhitewaterCareerCenter.org