



# CULINARY ARTS

AT  
CAPE  
TECH

## ABOUT THE PROGRAM

The Culinary Arts Program provides students with hands-on experience in the preparation, service, and managerial tasks involved in the foodservice industry. Students are exposed to both cooking techniques as well as techniques within the Baking/Pastry shop. The student will receive hands-on practical experience on a daily basis in facilities identical to those found in the industry (student run restaurant and catering in/out of school events). This hands-on experience is enhanced through classroom theory. Students will find Culinary Arts an excellent route to prepare them for admission to any post-secondary culinary program or prepare them for direct entry into industry. By the end of this program, students will successfully attain their Servsafe sanitation certification (pending exam results).

## STUDENTS WILL

- Be exposed to both cooking and baking/pastry within the Culinary Arts career cluster.
- Develop fundamental skills in safety, knife skills, workplace organization and equipment.
- Learn about cooking/baking fundamentals, baking safety, stocks, soups, sauces, various techniques, culinary math, terminology, nutrition and sanitation.
- Use hands-on learning to work with fruits and vegetables, meats, stocks, and sauces to create menus for a variety of events.
- Successfully attain Servsafe Sanitation certification (pending exam results).
- Receive dual credit for multiple courses from post-secondary institutions.
- Explore a wide range of job opportunities within the field of Culinary Arts through internships, field trips, and other interactions with industry professionals.

## CAREER PATHWAYS

CHEF // LINE COOK // FOOD PREPARATION WORKERS // FOOD SERVICE WORKERS // FOOD SERVICE MANAGERS