

CULINARY ARTS

Year 1- 3 Elective Credits

Year 2 - 2.0 Elective Credits and 1.0 Science Credit

ABOUT THE PROGRAM

This program encompasses many aspects of the foodservice industry including practicing and mastering essential safety and sanitation standards, cooking and baking methods, menu and recipe development, nutrition, global cuisine, restaurant management, entrepreneurship, table service and employability skills such as time management, communication and reliability. This program differs from a cooking or baking class that may be offered on a semester basis. Culinary Arts is for students that are considering cooking, baking or a related area as a career. Students incorporate skills into running a full service restaurant as well as fulfilling requests for special events and baked goods. Also included within this program is career readiness and exploration of many different types of culinary related jobs such as food stylist, banquet chef, pastry chef, food scientist, food journalist, food sales and marketing, just to name a few.

CREDENTIALS, CERTIFICATIONS, WORK-BASED LEARNING AND LEADERSHIP OPPORTUNITIES

ServSafe Food Handler, ServSafe Food Manager are credentials that can be earned by Culinary Arts students. Work-based learning includes opportunities to job shadow, intern, and/or work in local restaurants and hotels, membership and potential competitions in SkillsUSA and the National Technical Honor Society. Students also have the opportunity to earn dual enrollment through New England Culinary Institute.

PROGRAM OUTCOMES

Successful students either enter the workforce directly, or continue to post-secondary education in culinary arts programs (such as New England Culinary Institute, Johnson and Wales University, and the Culinary Institute of America). Students will have the ServSafe Food Handler Certification for two years after successfully passing the exam, and ServSafe Foodservice Manager expires after five years. Students who successfully complete a Career Essentials end of year assessment in either baking or cooking will receive a certificate of completion from this organization. Students may also choose to study hospitality management related topics during their second year which would result in a Manage First certificate after successful completion of the assessment.



OCCUPATIONS

- Executive Chef
- Sous Chef
- Private/Personal Chef
- Pastry Chef
- Research Chef
- Nutritional Consultant
- Cafeteria Chef
- Caterer
- Professional Baker
- Restaurant Manager
- Hospitality Management
- Food Stylist and/or Food Writer
- Entrepreneur



NOTES:

Equal Employment Opportunity and Non-Discrimination Statement

Applicants for admission and employment, students, parents, employees, sources of referral of applicants for admission and employment, and all unions or professional organizations holding collective bargaining or professional agreements with the Burlington School District are hereby notified that it is the intent of the Burlington Board of School Commissioners that the District will not discriminate against employees and/or applicants for employment, students or other designated beneficiaries of the statutes listed below on the basis of race, sex, gender (including but not limited to pregnancy and parental status), color, age, creed, religion, disability, handicap, ancestry, place of birth, national origin, marital status, political affiliation, sexual orientation, gender identity or gender expression in any of its employment and education practices, policies, procedures or decisions or in the operation of, access to, participation in, benefit of or admission to its programs, activities, services and facilities and that it will provide equal access to the Boy Scouts of America and other designated youth groups in compliance with and to the extent provided by the laws listed below. Pursuant to the §504 of the Rehabilitation Act of 1973, the Board will take positive steps to employ and advance in employment qualified handicapped persons in programs receiving federal assistance under the Education of the handicapped Act (Individual with Disabilities Education Act) and make reasonable accommodations to the known physical or mental limitations of the qualified handicapped applicant or employee to the extent required by law. The superintendent of his or her designee shall prepare, and the board shall approve, guidance to applicants and employees regarding requests for reasonable accommodations, including provisions for undue hardship. The District's Title VI Coordinator, the Age Discrimination Act Coordinator and Americans with Disabilities Act Coordinator for employees and others is Ze Susan Anderson-Brown, Human Resources Director, Burlington School District (802) 864-2159; 1-800-253-0191 TDD; The District's Title IX Coordinator for employees, students, parents and other such relatives, friends, guest speakers or visitors is Ze Susan Anderson-Brown, Human Resources Director, Burlington School District (802) 864-2159; 1-800-253-0191 TDD. The District's Americans with Disabilities Act Coordinator for students and §504 Coordinator is Laura Nugent, Director of Student Support Services of the Burlington School District (802) 864-8456; 1-800-253-0191 TDD Burlington Technical Center - 52 Institute Road, Burlington, VT 05408 802-864-8426-phone 802-864-8521-fax burlingtontech.org