

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 food service 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.

DUAL ENROLLMENT, CERTIFICATIONS, WORK-BASED LEARNING AND LEADERSHIP OPPORTUNITIES

Students can earn up to 10 college credits; SUNY Delhi (4 credits, grade B or better), Nashua Community College (3 credits, grade B or better), Community College of Vermont (3 credits, pass Accuplacer, grade B or better). Through an articulation agreement with Castleton University's Resort & Hospitality program, students will not need to take Introduction to Culinary Arts. Possible certifications students can earn are: ServSafe Food Handler; Customer Service Experience Professional (Customer Service Institute of America); and Certificate of Achievement (ProStart). 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.

PROGRAM OUTCOMES

Graduates of this program either enter the workforce or continue college-level culinary arts programs at schools such as the Resort and Hospitality Program at Castleton University (articulation agreement), Johnson and Wales University and the Culinary Institute of America.



OCCUPATIONS

- Caterer
- Catering Manager
- Chef de Cuisine
- Cooking Instructor, Postsecondary
- Corporate Chef
- Entrepreneur, Food Production/
Business
- Executive Chef
- Food and Beverage Director
- Food Safety Manager
- Food Scientist
- Food Service Director
- Food Stylist
- Food Technologist
- Food Writer
- General Manager, Food Service
- General Manager, Restaurant
- Head Chef
- Nutritionist
- Pastry Chef
- Personal Chef
- Restaurant Manager
- Sous Chef



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 Henri Sparks, Director of Equity, Burlington School District (802) 864-8411; 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