

Culinary Arts I & II

(Newport News Campus) Course #8527/8528

Verified credit w/ NOCTI Examination

Human Services

If You Like:

- Cooking
- Being Creative in the Kitchen
- Hands-On Learning
- Planning Meals & Menus
- Working with People

..... Then this is the program for you!

About the program:

Culinary Arts is a two-year program that prepares students to enter employment in food service occupations. Instruction focuses on sanitation, nutrition, food preparation, purchasing, and inventory control in addition to food presentation and service. Students plan menus, prepare food and use a variety of kitchen equipment such as ovens, grills, broilers, slicers, grinders, and blenders.

Topics of study:

- Cooking meals according to specific customer requests
- Preparing special meals for patients as instructed by a dietician
- Estimating requirements for food and other supplies based on customer numbers
- Supervising and training other cooks
- Planning menus, taking advantage of foods in season and available locally
- Ordering food and kitchen supplies and keeping detailed records and accounts

Career Opportunities:

- Waiters/Waitresses
- Prep Cooks
- Short Order Cooks
- Line Cooks
- Chefs
- Shift Managers
- Restaurant Managers

Certifications:

- NOCTI Examination

Additional Information:

Students who enter this program must possess adaptability & the desire to work with people, understand concepts or measurement, & have the ability to accurately perform arithmetic operations on whole decimal & fractional numbers. Also, students must have completed English 10 with a grade of "C" or above.