

Culinary Arts



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CIP Code 12.0508**

The Culinary Arts program starts with the basic fundamentals of the food service industry and builds upon these teachings as it adds layers to curriculum.

Students learn personal safety, food safety, sanitation, cuisine history, cuisine techniques, service, marketing, and restaurant management.

Upon completion of this program of study students are prepared to work in any food service establishment, including:

- Restaurants (Fast food, fast casual, casual dining, and fine dining)
- Food retail establishments (supermarkets, markets, bakeries, butcher shops)
- Healthcare facilities (assisted living, retirement communities, hospitals)

Career Pathways:

Front and Back of the House:

Host/Hostess, Busser, Server
Custodian, Dishwasher, Prep Cook,
Line Cook, Expediter, Service
Manager*, Kitchen Manager*, Utility
Manager*, General Manager*, Chef*

Retail Food Service:

Stock person, Baker, Prep Cook,
Cashier, Customer Service Employee

Assisted Living/Hospitals:

Stock person, Server, Delivery,
Cashier, Prep Cook, Nutrition
Specialist*, Manager, Chef *

*Some job titles will require post-secondary training

Program Entrance Recommendations:

- High work ethic, detail oriented
- High sense of urgency
- Basic math skills
- Good personal hygiene
- Money skills
- Knows how to use a scale

<https://www.eriesd.org/cte>

Earn Industry Certifications:

ProStart Level 1 and 2
ServSafe
S/P2 Culinary for CTE
OSHA 10-Hour General Industry

Earn College Credits:

PA Bureau of CTE SOAR Articulation
Credits- for more information visit
<https://www.collegetransfer.net/Search/PA-Bureau-of-CTE-SOAR-Programs>

