

OVERVIEW

Students will earn national certifications that are useful in the industry. Sanitation, basic cooking skills, kitchen management, professionalism and equipment management. Students will work in an industrial kitchen learning techniques passed down from world renowned chefs. Students will also compete amongst other student culinarians in competitions. Introductions on molecular gastronomy and sous vide, as well as other hot trends in the industry.



YOU WILL LEARN

- Sanitation and personal hygiene
- Equipment management
- Kitchen Staff Management
- Professionalism in the Kitchen

A TYPICAL STUDENT

A typical culinary Student is one that is ambitious about cooking and learning new things in the kitchen. Understanding basic math and working on mastering these skill in the kitchen to figure out cost and convert kitchen measurements. Students will need to have a good understanding of fractions and decimals. Culinary students will need to have good personal hygiene. Independence and willingness to learn are a must. Students should have good time management skills. Hard work and dedication will help a student excel. Students will need to know how to handle constructive criticism and suggestions from others.

GET YOURSELF READY

To be prepared, focus on basic math and communication skills. Students will need to have skills in understanding conversions of measurements in the kitchen as well as professional communication skills. Students will need to have good work ethic and be able to work under pressure. Students can work on developing these skills by taking these courses:

- Algebra I
- Nutrition and Wellness
- Interpersonal Relationships
- Introduction to Business





POTENTIAL CAREERS

- Head Chef
\$43,180
- Baker
\$25,090
- Prep Chef
\$21,440
- Kitchen Manager
\$50,082

All career and salary information is cited from the Bureau of Labor Statistics.



YEAR ONE

Culinary Arts I students will learn food safety and personal hygiene, basic culinary skills, culinary math, how to apply basic principles of purchasing, storage, preparation and service of food. They will learn how to apply safety standards in order to maintain safe and healthy food service environments. Students are monitored in the kitchen lab by a qualified culinary instructor. Students will study for the ServSafe sanitation exam and end their first year with a certification in sanitation.

Industry certifications
ServeSafe Sanitation Certification

Ivy Tech Community College Dual Credits		
HOSP 101	Sanitation and First Aid	3 credits
HOSP 102	Basic Food Theory and Skills	3 credits



YEAR TWO

Second-year students will run the Culinary Arts kitchen, open to the community. They will learn all areas of the kitchen, mastering the Kitchen Brigade System. Students will have the opportunity to work in every area of the kitchen, even as kitchen manager and executive chef. They will have hands on training in ordering and working out food costs.

Industry Certifications
ProStart National Certification

Ivy Tech Community College Dual Credits		3 credits
HOSP 104	Nutrition	3 credits
HOSP 105	Introduction to Baking	



WHEN YOU FINISH

Students can go on to pursue a 2 or 4 year college degrees in Culinary or Hospitality. They will also be prepared to enter straight into the culinary field.



1800 E 35th Avenue | Gary, IN 46409 | (219) 962-7571
garycsc.k12.in.us/schools/gary-area-career-center