



Culinary Arts Program Guide

CIP Code # 12.0508

Standard Occupational Classifications	2015 Pennsylvania High Priority Occupations
35-2011-00 Cooks, Fast Food 35-2012-00 Cooks, Institutional and Cafeteria (Bright Outlook Occupation) 35-2015-00 Cooks, Short Order 35-2021-00 Food Prep Workers 35-1011-00 Chefs, Head Cooks, Executive Chef 11-9051-00 Food Service Managers 51-3011.00 - Bakers	51-3021 Butchers & Meat Cutters ³ 25-2032 Career/Technical Education Teachers, Secondary ³ 35-1012 Supervisors- Food Preparation & Serving Workers ³ 35-1011 Chefs and Head Cooks ³
Industry Accreditation	Student Certifications
American Culinary Federation Education Foundation	ECTS Program Completer or Participant National Food Safety Manager Certification Pennsylvania Skills Certificate ACF Junior Culinarian Certificate

Key: ¹Statewide HPO ²Regional HPO ³Both Statewide and Regional HPO

For more information, go to: <http://online.onetcenter.org/find/family?f=17&g=Go>

Prerequisites

Expected Characteristics and Traits for Success



Students planning to enter the food service industry should be:




- Positive and energetic
- A self-starter, hard-working individual who can stay on task
- Able to follow safe practices and lab rules
- Eager to please a supervisor/employer
- Able to work as part of a team
- Able to communicate with all types of people



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- Responsible, reliable and dependable
- Good measurement skills
- Good reading comprehension
- Able to follow steps and read recipes in order
- Physically able to stand for long periods of time
- Physically able to lift objects between 20-40 pounds
- Sincerely interested in the food industry

Supplies List

<p>Basic Black Chef's Pants, All students</p>		<p>\$18.99</p>
<p>Slate (Gray) Chef's Coat, Level I and II Students</p>		<p>\$19.99, (includes monogramming) Two are Recommended</p>

<p>Slate Skull Cap, Level I and II students</p>		<p>\$7.99 (includes monogramming)</p>
<p>Black Chef Coat, Level III students</p>		<p>\$18.99 (includes monogramming)</p>
<p>Black Skull Cap, Level III students</p>		<p>\$7.99 (includes monogramming)</p>

Kitchen Shoes		\$24.95 (approximate cost)
Digital Chef's Thermometer		\$6.00

- Students are required to purchase a chef's coat, chef's pants and will need to wear either a chef's hat or a hairnet (provided by ECTS) in the kitchen area.
- Students are required to purchase and wear kitchen-approved, non-slip, hard top shoes in the kitchen.
- Digital chef's thermometer