

CULINARY ARTS

Instructor: Mr. Washington

The Food Service Program is a two year program that teaches all aspects of food service. Areas covered include Restaurant Organization, Sanitation, Food Costing, Knife Usage, Nutrition, Butchering, Seafood Production, Catering, Server Training, Food Production and Baking & Pastry. First year students have a rigorous course of restaurant and food knowledge, while second year students practice this knowledge preparing lunches and catered functions.

This year our program has been accredited by the American Culinary Federation. This superior certification will help students be admitted into culinary schools and get better entry level jobs.

This course has a reciprocal agreement with Wor-Wic Community College where evidence of a “B” average can earn up to eight college credits. The food service industry presents the easiest opportunity for young people to obtain a job with minimal skills and knowledge. Advancement and opportunities are greatly increased with the skills available in this course.

