

Grade 9

The career exploratory program provides students exposure to knife handling skills, cooking techniques, and baking abilities layered with Sanitation knowledge and cooking theory. Their lab is a state of the art professional kitchen. Students will prepare food for our Restaurant and learn to cook at a professional level. Students will learn both food handling and personal safety techniques which is essential for the success of the student and the operation. Career choices will be explored through from the perspective of restaurant ownership, management experience and secondary education opportunities.

Grade 10

Sophomores in Culinary Arts will advance their cooking techniques through prep work as line chefs, cashiers, waitstaff, and cold food preparation. During this two period class the sophomore group is essential to the success of the operation and rotating positions involve strengthening student skills, competencies and work ethic.

They will assist in Inventory controls, proper receiving and handling of food and maintaining a Sanitary facility. Sophomores will pursue their OSHA 10 card which reinforces our mission of safety and professionalism. Students will operate an advanced dining room computer system for ordering and inventory.

Grade 11

Juniors in our Culinary Arts program begin alternating between academics and shop weeks. We have found this schedule essential in producing workflow, professionalism, stamina, and a sense of ownership that is developed through starting and finishing tasks. Junior students begin Prostart certification through classroom curriculum which compliments their cooking, management and professionalism skills. Juniors will be responsible for preparing all of the high quality foods served in our dining room.

Grade 12

Seniors advance into Prostart 2 learning management, food costing, inventory and international foods. Seniors completing their cooking competencies are eligible for co op

opportunities, the instructors advise students to work in industry before investing in Culinary Arts secondary education.

Our students have found success with both Culinary Arts College or going directly into industry. Seniors will pursue Servsafe manager certification and Prostart Certification. There are scholarship opportunities available to serious students. Our program has a fast track agreement with Johnson and Wales and an articulation agreement with Berkshire Community College where skill earned can earn college credit.

In addition we strive hard in our program to build a sense of community where we hope students will lift each other up and where our skills stretch out into the surrounding area to feed those less fortunate than ourselves.