

Culinary Arts



CAREER OPPORTUNITIES:

- Caterer
- Hospitality Manager
- Banquet Services
- Pastry Chef
- Sous Chef



- Plan, prepare, and serve restaurant-quality meals for casual dining and catered events
- Create menus and plate presentation, and design banquet set-up
- Hands-on experience in a commercial kitchen environment

Career Focus:

Be prepared for immediate employment and further education in professional culinary programs.

Certifications:

Eligible for Pro Start COA
(Certificate of Achievement)
ServSafe-Food Handler/Manager
OSHA 10 hour General Industry

Welcome!

Vantage Career Center is for YOU! Any 11th or 12th grade student living within the participating school districts may attend Vantage. Instructors with valuable work experience in their field engage students by teaching technical and academic skills for high demand careers. Programs feature nationally recognized curriculum taught by industry experts using advanced technology and equipment. Students develop the skills and positive attitude necessary to enter the workforce or continue their training and education beyond high school.

Admission Requirements:

Completion of sophomore year of high school and...
2 Units of English - 2 Units of Science - 2 Units of Math
2 Units of Social Studies
1 Unit of Health & Physical Education

For More Info:

Email

knott.m@vantagecareercenter.com
Call Vantage Student Services
419-238-5411 OR
1-800-686-3944 ext. 2126
Attend Open House @
Vantage from 5:00 – 7:30 pm
on Monday, February 26, 2018
“Like” our Vantage Career Center page
on Facebook and follow us on Twitter
@vccstudents! That’s where you’ll find
information, updates and pictures!



Culinary Arts

Why Culinary Arts?

The Culinary Arts curriculum concentrates on careers in hospitality and restaurant services. This two year program is also an excellent introductory experience for students who plan to pursue additional training to become a chef or food service manager.

Areas of study include orientation to the food service industry, safety, sanitation, food production skills, and customer service skills. Students have the opportunity to become “ServSafe” certified and to receive the ProStart Certificate of Achievement.

Specialty skills taught include pastry arts, garde manger, banquet planning and restaurant management.

Students in the Culinary Arts program operate the Cup & Saucer Restaurant at Vantage. They receive practical hands-on experience in menu planning, cooking, serving and front-of-the-house management.

The Culinary Arts program is a ProStart career building program that gives students a “taste for success”!

