

# CULINARY ARTS

Culinary Arts introduces students to measuring, mixing, and cooking ingredients according to recipes using a variety of kitchen equipment. Students may also be responsible for estimating the amount of food required and ordering food supplies. This program provides students with knowledge and experience in planning, preparing, and serving restaurant-quality foods. Culinary Arts students operate the Cup and Saucer Restaurant, a full-service casual dining restaurant located inside Vantage Career Center. The Culinary Arts program is a ProStart career building program that gives students a taste for success.

## Admission

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

## Opportunities

- ✓ Early Job Placement
- ✓ College Credit Plus
- ✓ FCCLA Competition

**Vantage Career Center**

419.238.5411 x2126

818 N Franklin St, Van Wert,  
OH 45891

<https://www.vantagecareercenter.com/CulinaryArts1.aspx>

GET THE **EDGE**



## Focus

Students will learn to...

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

## Certifications

- ✓ Eligible for ProStart
- ✓ OSHA 10 Hour General Industry
- ✓ Serve-Safe Certifications

## Career Advanced Placement

Seniors who meet the qualifications may choose to go on early placement their senior year. Students gain valuable skills and experience in the Career Advanced Placement (CAP) Program while working in a job in their career field, earning a wage and a grade.



Scan for more Information

