



CENTER FOR CULINARY ARTS AT NORTHEAST HIGH SCHOOL

Northeast High School
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Chefs Instructors

John Beck
Edgar Jeffers

Guidance Advisor

Paul Chorney

Administration

Greg Zornes
Assistant Principal

Paula Nelson
Principal

PURPOSE

To have every Northeast High School Culinary Arts student graduate with developed character traits, acquired knowledge, necessary skills and the high values needed to be a successful contributor to our ever-changing and increasingly demanding society.

MISSION

The mission of the Center for Culinary Arts at Northeast High School is to promote the interest and welfare of the high school students participating in the Culinary Arts program. Students will learn how to conduct themselves in a confident, professional and ethical manner, and will demonstrate procedures using basic and advanced knowledge related to the hospitality industry.

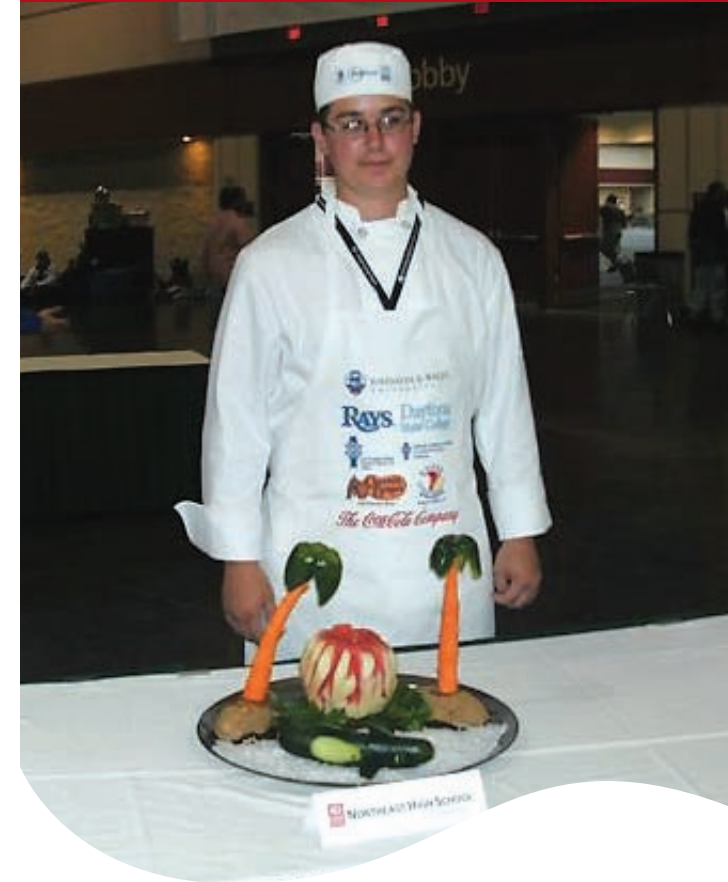


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Center for Culinary Arts

NORTHEAST HIGH SCHOOL



**Designated Career Technical Program
South Application Area**

CENTER OF EXCELLENCE
Certifying A Future.

ESTABLISHED MAY, 2009

program of study



Our curriculum includes, but is not limited to:

- Industry recognized certifications: SafeStaff and National ProStart Certificate of Achievement
- Identifying career and job opportunities
- Workplace safety and sanitation
- Skills development
- Culinary competitions
- Use of commercial tools and equipment
- Front-of-the-house duties
- Back-of-the-house duties
- Food identification, selection and purchasing
- Menu development
- Relationship of nutrition and wellness
- Management skills
- Food and beverage preparation
- Catering



Students will explore different fields of the culinary trade in our facility. By focusing on hands-on training, students prepare for a dynamic, rewarding career in the food service and hospitality industry. Students will be able to apply their skills easily into new careers upon graduation.

Courses are intensive, practical, and updated regularly to reflect current industry trends. Students receive career-oriented instruction in both classic and modern culinary arts with an emphasis on the skills needed to succeed in the industry and postsecondary education.

While attending the Center for Culinary Arts at Northeast High School you will study:

- Introduction to culinary careers
- Preparing and serving safe food
- Breakfast foods
- Vegetables
- Sandwiches
- Salads
- Business math
- Fruits
- Nutrition
- Potatoes/grains
- Proteins
- Starches
- Stocks/soups
- Sauces
- World cuisine and history
- Garde manger
- Lodging industry
- Marketing
- Vegetarian/vegan cuisine
- Cakes and tortes
- Pies and tartlets
- Plated desserts
- Chocolate
- Breads
- Custards/creams/mousses
- Cake decorating
- Cookies
- Hospitality industry
- Table setting
- Restaurant design
- Catering functions
- Management skills