



# CULINARY ARTS

## PROGRAM OVERVIEW

The Culinary Arts Career and Technical Education (CTE) program at Saunders High School offers students a hands-on learning experience in the culinary industry, equipping them with the skills and knowledge necessary for success in food preparation, kitchen management, and hospitality. Through a combination of classroom instruction and practical training in state-of-the-art kitchen facilities, students explore topics such as food safety, nutrition, menu planning, baking, and international cuisine. The program emphasizes teamwork, creativity, and professional work ethics, preparing students for both postsecondary education and entry-level careers in the culinary field.

In addition to developing technical skills, the Culinary Arts CTE program at Saunders High School provides students with opportunities for real-world application through internships, catering events, and competitions. Students can earn industry-recognized certifications, such as ServSafe Food Safety Certification, enhancing their employability upon graduation. The program fosters a passion for culinary arts while promoting leadership, communication, and problem-solving skills, ensuring students are well-prepared to thrive in the dynamic and ever-evolving food service industry.

**ARTICULATION AGREEMENTS:** Westchester Community College, Monroe College

**MAGNET EXIT PROJECT:** Annual Cake Walk

## TECHNICAL SKILLS

Safe & sanitary food handling, ServSafe certification, Operating kitchen equipment, Operating baking equipment, Restaurant operations, Knife skills, Hot food preparation, Cold food preparation, Cake decorating skills, Preparation methods of: cooking, breads, cakes, custards, pies, pastries

## CAREER OPPORTUNITIES

Chef, Caterer, Baker, Food & Beverage Manager, Restaurant Manager, Nutritionist, Entrepreneur