

ONONDAGA-CORTLAND-MADISON BOCES Career & Technical Education

CULINARY & PASTRY ARTS

Culinary and Pastry Arts is a hands-on food preparation program that provides students with broad exposure to the science of cooking and the art of pastry design. Through an academic partnership with the National Restaurant Association, students will develop their culinary and pastry skills learning the ProStart curriculum in food production, dining etiquette, customer service, food safety and sanitation. As part of the required 1,000 hours of instruction over a two-year period, students are provided with internship experiences and the opportunity to earn a Career and Technical Endorsement on their diploma by successfully passing the industry-standard ProStart exams and NOCTI performance assessment.

AVAILABLE ACADEMIC CREDITS

- 3 CTE per year
- 1 science or math per year

TECHNICAL SKILLS

- Safe & sanitary food handling
- Operation & maintenance of kitchen & bakery equipment
- Restaurant & dining operations
- Customer service
- Hot & cold food preparation
- Preparation methods of cooking, breads, cakes, custards, pies & pastries
- Cake decorating skills
- Knife skills

CONTINUING EDUCATION PARTNERS

- Johnson & Wales University
- Culinary Institute of America
- SUNY Alfred
- Paul Smith's College
- Bryant & Stratton College



CAREER OPPORTUNITIES

- Line cook
- Short order cook
- Baker
- Executive chef*
- Pastry chef*
- Sous chef*
- Research chef*
- Catering chef*
- Restaurant manager*
- Nutritional consultant*

** Advanced Employment – Additional training may be necessary*

FOR MORE INFORMATION

For more information about the Culinary & Pastry Arts program, see your high school guidance counselor or call our OCM BOCES guidance counselors at:

Henry Campus (Syracuse): 6820 Thompson Road (315) 433-2635
McEvoy Campus (Cortland): 1710 NYS Route 13 (607) 758-5260

MAKE IT HAPPEN WITH **OCMBOCES** 
Committed to Your Success

