Culinary Arts

WENGS Career & Technical Education Center

If food inspires, develop and share that passion



Students prepare food in professionally equipped kitchens. They learn about nutrition, menu planning, catering, dining service,



restaurant management, food production, as well as safety and sanitation codes.

Units of Study

- Introduction to the Restaurant and Food Service Industry
- Sanitation
- Kitchen Safety
- Kitchen Essentials
- Management Essentials
- Business Communication
- Stocks, Sauces, and Soups
- Holiday Gingerbread Display
- Fruits and Vegetables
- Potatoes and Grains
- Service to Customers
- Career Exploration
- ServSafe
- Nutrition
- Cost Control
- Purchasing and Inventory
- Sustainability
- Breakfast Food and Sandwiches
- Salads and Garnishing
- Baked Goods
- Meats, Poultry, and Seafood
- Marketing
- · Cakes and Bread
- Desserts
- · Plating and Garnishing

Available Academic Credits

- English
- Science

Licensing / Industry- Based Certifications

- ProStart Certification
- ServeSafe Food Handler and Manager Certification

Work-Based Learning

CTE programs bring students into the workplace for real life experiences. Businesses that support our Culinary Arts Program:

- Bad Apples Bistro
- Bozza's
- Lidestri
- MCC-Culinary
- Ridgemont Country Club
- Tops Markets
- Wegman's

College Credits

MCC Dual Enrollment:

- FSA 103: Fundamentals of Food Prep FSA 107: Menu Planning
- Articulation Agreements
- Alfred State
- Monroe Community College
- New York State ProStart
- Niagara County Community College
- Sullivan University
- SUNY Morrisville

Career Paths

All CTE programs correlate to many career paths.

↓ Start Here

Cook

Go Here **↓**

with more education & experience

- Chef
- Restaurant Owner
- Hospitality Manager
- Dietitian
- Food Scientist

Explore more:

https://www.careerzone.ny.gov/ https://www.onetonline.org/find/





