CULINARY ARTS







Study at:

PONITZ



Career Pathways

*Additional education may be required

- Server
- Event Planning
- Dietician

- Chef/Executive Chef
- Cook

Opportunities

Credentials

ProStart Certificate of Achievement ServSafe Food Manager

Work-Based Learning

Job Placement CTSO Competitions Events/banquets

College Credits

Earn up to 11 hours through Sinclair Community College

Courses:



Hospitality Fundamentals



- RestaurantManagement
- Fundamentals of Food Production



- Contemporary Cuisine
- Baking and Pastry ArtsCapstone
- Capstone

Essential Skills

- Written communication
- Reading communication
- Physical strength/mobility
- Safety awareness
- Visual acuity
- Eye/hand/arm coordination
- Manual dexterity

Academic Skills

Applied Mathematics

- Work with fractions
- Measure volumes/weights
- Develop budgets and scale recipes





Workplace Documents

- Read/interpret recipes
- Understand profit/loss statements
- Follow health and safety guidance

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