The Culinary Arts program includes sanitation, nutrition, safety, preparation of meats, fish, poultry, soups, potato and vegetable dishes, desserts, cakes, and pastries. Emphasis is placed on presentation, technique, and professionalism. Graduates of the program may continue their education at colleges offering culinary arts or hotel and restaurant management programs. Students work in our professional grade kitchen facilities and the school’s working Trade Wins restaurant. Students also have the opportunity to acquire college credits through an articulation agreement with Johnson & Wales University.

Curriculum:
Year 1: Introduction to Cooking and Baking Applications, and Service/Hospitality Concepts
Year 2: Food Preparation and Service Techniques
Year 3: Advanced Food Preparation and Advanced Dining Room Service
Year 4: Food Service and Hospitality Industry

Classes meet for 3 periods/2 hours per day, 5 days a week
Average number of new students accepted per year: 16
Opportunity for professional certifications: ServSafe Food Production Manager Certificate in their Senior year
Opportunity to earn college credits: YES

### Future Careers
- Prep/Line Cook/Chef
- Caterer
- Baker
- Restaurant Wait Staff
- Restaurant Manager
- Hotel/Motel Manager
- Banquet Manager

### Recent Student Post-Secondary Destinations
- Culinary Institute of America
- Johnson & Wales University
- Hudson County Community College
- Atlantic Cape May Community College
- Raritan Valley Community College
- Ramapo College of New Jersey
- The Palace Banquet Hall
- Wegmans Food Stores
- The Olive Garden

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SkillsUSA is a partnership of students, teachers and industry working together to ensure America has a skilled workforce. SkillsUSA helps each student excel by providing educational programs, events and competitions that support career and technical education (CTE) in the nation’s classrooms.

SCVTHS students have the opportunity to compete for state and national recognition in the annual SkillsUSA competitions.

Recent Awards
2018  Gold Medal  NJ Restaurant Service Competition
2021  Gold Medal  NJ Commercial Baking Competition

All Somerset County Vocational & Technical School programs are supported by a community advisory panel. The Culinary Arts advisory panel members are:

Robert Tremblay - Culinary Institute of America
Ariana Carbonaro - Culinary Institute of America
Linda Wohlman - Atlantic Cape Community College
Janine Nunez - Hudson County Community College
Josh Bamford - Wegmans Human Resources Coordinator
Morgan Bizub - Harvest Restaurant Group
Aaron Josephs - Edward Don & Company
Edward Parilla - Micros Company
Gary Walia - Pittstown Inn
Adam Trachtenberg - E & A Restaurant Supply

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Somerset County Vocational & Technical Schools 908-526-8900 www.scvths.org 2021-22