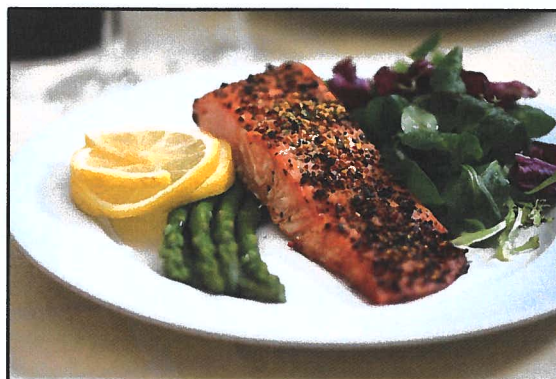


CULINARY ARTS / BAKING

Instructor	Lysa M. Lukachyk, Culinary Arts Philip C. Enck, Baking
E-mail	llukachyk@wactc.net penck@wactc.net
Phone	(724) 746-2890 Ext. 131 (Lukachyk) or Ext. 137 (Enck)
CIP Code	12.0508



COURSE OBJECTIVE

Students will obtain the education and skills to work in the Food Service industry.

COURSE DESCRIPTION

Instruction includes theory and applications related to food preparation, menu and banquet planning, food and beverage purchasing, quality control, cost analysis, safety and sanitation. Students learn the safe and proper use of hand tools in the industry. Program components include Commercial Baking, Catering, Regional and International Foods, Meat Cutting, Cooking Methods, Nutrition, Safety, and Sanitation. Program completion qualifies students for positions in the food service industry or advanced study at a culinary institute or college. The culinary program includes hospitality coursework providing practical experiences in lodging management; office operation; leadership and management; marketing; food and beverage service; and operation of the physical plant.

COURSE TOPICS

Baking | Banquets | BBQ, Grilling and Broiling | Braising and Stewing | Cuisines Around the Country
Cuisines Around the World | Culinary Math/Food Costs | Food Storage | Kitchen Stations | Knife Skills
Meat and Poultry | Ordering | Pastries | Plate Presentation | Produce/Fruits/Vegetables/Fresh Herbs
Professionalism | Restaurant Set-Up | Safety/HACCP/OSHA | ServSafe Practices
Sautéing, Frying and Roasting | Shallow Poaching and Cookery | Soups, Stocks and Sauces | Table Service

REQUIRED SUPPLIES

Chef's Coat, Hat and Pants | Shoes with Non-Skid Tread

COOPERATING COMPANIES

Alterio's Catering Service

Atria's

Country Meadows

DoubleTree-Meadowlands, PA

The George Washington Hotel

Jordan Banana

Juniper Grill

The Meadows-Meadowlands, PA

Solomon's Seafood

U.S. Foods

Washington County Tourism

SPECIALIZED SHOP EQUIPMENT

Baker's Bench | Cake Decorator | Cash Register | Coolers | Freezers | Fryers | Industrial Dishwasher
Mixers | Ovens | Proof Box | Rotisserie | Stoves | Slicer

CERTIFICATIONS

CareerSafe OSHA
ServSafe: Food Allergens; Food Handler
National Restaurant Association: Manager Food Safety
S/P2: Culinary

ARTICULATION AGREEMENTS

Pittsburgh Technical College–Culinary Arts
Sullivan University

POST-SECONDARY TRAINING OPTIONS

Art Institute of Pittsburgh–Art of Cooking; Culinary Arts; Culinary Management
Community College of Allegheny County–Culinary Arts / Chef Training
Indiana University of Pennsylvania–Baking and Pastry Arts; Culinary Arts
Nemacolin Woodlands–Apprenticeship
Pennsylvania College of Technology–Baking & Pastry Arts; Culinary Arts; Hospitality Management
Pittsburgh Technical College
Sullivan University
Westmoreland County Community College–Culinary Arts

POTENTIAL CAREERS

Baker | Banquet Chef | Banquet Manager | Maitre d' | Catering Manager/Owner | Chef Steward | Cook
Dietician | Executive Chef | Federal Meat Inspector | Food and Beverage Director | Food Specialist
Garde Manager | Health Inspector | Meat Cutter | Pastry Chef | Produce Manager/Buyer
Product Marketing | Product Salesperson | Restaurant Owner/Manager | Saucier

CULINARY ARTS SKILLS

Active Listening — Giving full attention to what other people are saying, taking time to understand the points being made, asking questions as appropriate and not interrupting at inappropriate times.

Reading Comprehension — Understanding written sentences and paragraphs in work related documents.

Instructing — Teaching others how to do something.

Speaking — Talking to others to convey information effectively.

Learning Strategies — Selecting and using training/instructional methods and procedures appropriate for the situation when learning or teaching new things.

Service Orientation — Actively looking for ways to help people.

Social Perceptiveness — Being aware of others' reactions and understanding why they react as they do.

Coordination — Adjusting actions in relation to others' actions.

Mathematics — Using mathematics to solve problems.

WAGES AND EMPLOYMENT TRENDS FOR CHEFS AND HEAD COOKS

Median Wages (2020)	\$25.66 Hourly, \$53,380 Annually
Number of Jobs (2019)	148,700 Employees
Job Outlook (2019-2029)	6% (Faster Than Average)
Employment Change (2019-2029)	9,500

Source: *Occupational Outlook Handbook*