

ABOUT THE SHOP

The Culinary Arts Program evolves to meet the needs of a diverse student body and a changing industry. It prepares students for careers in culinary and hospitality through hands-on training in professional kitchens, covering food safety, global cuisines, nutrition, and management.

The first two years focus on culinary fundamentals, including basic cooking techniques, safety and sanitation, introductory baking and pastry, and teamwork, with a strong emphasis on safety and professional foundations

Culinary III emphasizes baking and pastry, covering bakeshop fundamentals such as breads, pies, pastries, cookies, custards, frozen desserts, and more.

Culinary IV brings together the previous three years as students apply their skills in real-world scenarios, focusing on restaurant and bakery operations, catering, menu design, hospitality, advertising, and mentorship.

CERTIFICATIONS/COLLEGE CREDIT EARNED

ServSafe Manager (3 College Credits)- ServSafe is a food and beverage safety training and certification program administered by the National Restaurant Association. It provides comprehensive training on food safety principles, including preventing foodborne illnesses through proper food handling, storage, and sanitation. ServSafe offers certifications for food managers and certificates for food handlers, helping food service establishments meet health code requirements and enhance their credibility. Culinary Seniors complete this certification, which is good for five years.

TRIPS

- Culinary Institute of America
- Sussex County Community College
- Northampton County Community College
- Buckhead Beef (Sysco meat fabrication facility)
- Driscoll Foods Vendor Fair

EVENTS

- Culinary Showcases-Themed, 5-course dinners served to the public
- Dinners-To-Go- Catered dinners offered to families at a reasonable price.
- Pastry Shop-Accepting orders from outside clients
- Catering-Accepting orders from outside clients
- Gingerbread Mania-Friendly competition within culinary grades to make the best Gingerbread House

SKILLSUSA

Students compete annually in SkillsUSA, participating in a variety of Culinary Arts competitions that highlight their skills and creativity in the culinary field. Events include Baking and Pastry Arts, Restaurant Service, the MRE Challenge, Wedding Cake Classic, Wedding Cake Themed, Food Service, and Commercial Baker's Aide. These competitions provide students with valuable hands-on experience and the chance to be recognized for their talent and professionalism in real-world culinary settings.

CAREER PATHWAYS

- Chef
- Sous Chef
- Baker
- Pastry Chef
- Restaurant Manager
- Restaurant Owner
- Food Stylist
- Food Writer

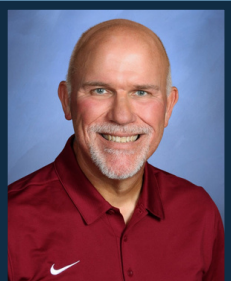


For More Information

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MEET THE INSTRUCTORS

Mr. Lilly has been teaching at Warren Tech for 14 Years. Prior to that, he served as a chef in the US Air Force for 22 years. He has over thirty years of kitchen and restaurant experience. Mr. Lilly brings passion and enthusiasm to his students every day.

Mrs. Lazorchak has been teaching for four years. She is an experienced pastry chef who brings passion and her love of baking to the students every day.





Culinary Arts

Course Outline

CULINARY 1

- Food Safety and Sanitation
- Getting Ready to Cook
- Breakfast Foods
- Nutrition
- Dry Heat and Moist Heat Cooking Methods

CULINARY 2

- Planning Menus
- Garde Manger
- Stocks, Sauces, and Soups
- Working in a Restaurant
- Sandwiches, Appetizers, and Hors d'oeuvres
- Meat and Poultry
- Alternative Cuisine

CULINARY 3

- Baking and Pastries
- Quick Breads, Muffins, Scones
- Pies, Custards, Creams
- Yeast Doughs
- Pies and Tarts
- Cakes
- Frozen Desserts

CULINARY 4

- Real World Application
- The Restaurant Experience
- The Bakery Experience
- Catering Operations
- ServSafe *3 **College Credits**
- Mentorship Opportunities