

Hospitality & Tourism

Jessica Harwick, Instructor

INDUSTRY CERTIFICATIONS

- ACF Culinary Arts Certification Assessment
- ACF Retail Commercial Baking Assessment
- Commercial Baking Examination
- Commercial Foods Assessment
- Culinary Arts Assessment
- Culinary Arts Examination
- Culinary Arts Level I: Prep Cook Assessment
- Culinary Arts Level II: Cook Assessment
- ManageFirst Credentialing Examinations
- National Career Readiness Assessment
- ProStart Certification Examinations
- Restaurant, Food and Beverage Services Assessment
- ServSafe Manager Certification Examination
- Workplace Readiness Skills for the Commonwealth Examination

POSSIBLE CAREER PATHWAYS

- Caterer
- Catering Director
- Chef
- Pastry Chef
- Kitchen Manager
- Cake Decorator
- Marketing
- Research and Development
- Teacher
- Event Planner

COLLEGE AND CAREER OPPORTUNITIES

- Tidewater Community College:
www.tcc.edu
- Culinary Institute of Virginia:
www.chefva.com
- Culinary Institute of America:
www.ciachef.edu
- Baltimore International College:
www.bic.edu
- Johnson & Wales University:
www.jwu.edu
- Kendall College: www.kendall.edu
- New England Culinary Institute:
www.neci.edu
- Art Institute of Atlanta:
www.artinstitutes.edu

STARTING SALARY

\$31,420 - \$41,500

Earning may vary by specialty

Bureau of Labor Statistics, U.S. Department of Labor, *Occupational Outlook Handbook, 2016-17 Edition*, Chefs and Head Cooks, on the Internet at <http://www.bls.gov/coh/food-preparation-and-serving/chefs-and-head-cooks.htm>

**The Culinary Arts course participates in the Family, Career and Community Leaders of America co-curricular club.



Culinary Arts

PROGRAM DESCRIPTION

Do you want to manage or own your own restaurant? Do you want to work in a fast-paced, hands-on learn environment where every day brings new, exciting challenges? Are you a team player? Are you dependable, energetic, and good with think outside the box? Then Norfolk Technical Center (NTC) Catering program is the program for YOU!

You will learn the most up-to-date skills & techniques in a newly renovated state-art commercial kitchen. While gaining the skills & knowledge that hospitality professional look for in seeking a quality candidate. NTC Catering program is a two-year, six credit program.

You will actually work in the NTC Café, and operate a Catering business accessible to the public. Step beyond basic cooking to prepare International and haute cuisine; while visiting some of the area's most exciting restaurants and tourist destinations. While learning what it takes to be a SUCCESS in this industry!

So if you are up for the challenges of a rewarding culinary journey in the hospitality industry. Then NTC Catering is the start point for YOU!

NOW THAT'S COOKING!

PROGRAM CONTENTS/SKILLS

- Demonstrating Workplace Readiness Skills: Personal Qualities and People Skills
- Demonstrating Workplace Readiness Skills: Professional Knowledge and Skills
- Examining All Aspects of an Industry
- Addressing Elements of Student Life
- Balancing Work and Family
- Examining Sanitation and Safety
- Applying Nutritional Principles
- Applying Advanced Food-Preparation Techniques
- Performing Baking Techniques
- Performing On- and Off-Site Catered Functions
- Serving in the Dining Room
- Planning Menus
- Using Business and Math Skills
- Learning Human Relations Management
- Selecting, Purchasing, and Maintaining Equipment for Program Specialty
- Exploring Careers
- Applying Baking and Pastry Food-Preparation Techniques (1st Specialization Area)
- Applying Catering/Banquet Food-Preparation Techniques (2nd Specialization Area)
- Applying Restaurant Operation Techniques (3rd Specialization Area)
- Applying Quantity Food-Preparation Techniques (4th Specialization Area)

FOR FURTHER INFORMATION contact (757) 892-3300 or schools.nps.k12.va.us/ntc