

CULINARY

CIP CODE 12.0508

Chef Fritzel, CHS

ARTS

... prepare for all phases of the food service industry

CERTIFICATIONS

Prostart 1 National Restaurant Association
Prostart 2 National Restaurant Association
ServSafe Managers Certificate, National Restaurant Association
ServSafe Safe Food Handlers Certificate, National Restaurant Association
ACF Junior Memberships, American Culinary Federation (Industry Specific Certification)

3-YEAR BREAKDOWN

Year 1

Safety and Sanitation Procedures
Use & Care, of Cutting Tools & Utensils
Use & Care of Mechanical Food
Prepare Standardized Recipes

Year 2

Knowledge of Nutrition Purchasing, Receiving, & Storage Procedures
Demonstrate Basic Industry Positions

Year 3

Prepare Stocks, Soups & Sauces
Prepare Meats, Poultry, & Seafood
Demonstrate Baking & Pastry Practices
Plan & Cost Menus

TEACHER BIO

East Jefferson General Hospital, LA
Sodexo Remote Sites, LA
Hyatt French Quarter, LA
Tchefuncte Country Club LA
Gaylord Palms Resort, FL
Private Chef de Cuisine, PA
Nemacolin Woodlands, PA
Benedicts Plantation, LA
Food Stylist PBS, LA



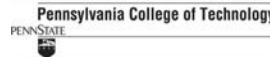
"The wheel has already been created, it is our job as culinarians to make it look and taste better."

CAREER PATHWAYS

Entrepreneur
Executive Chef
Sous Chef
Pastry Chef
Nutritionist
Dietician
Management
Food Scientist

COLLEGE PATHWAYS

Applied Food Science, Innovation & Technology
Dietetics and Applied Nutrition
Culinary Science & Product Development
Hotel/Tourism
Culinary Management



INDUSTRY PARTNERS

The Grove at Latrobe
US Foods
Rolling Rock Club
Excela Health
Sodexo Foods
Champion Lakes Golf Club
St. Anne's Home
Laurel Hills Provisios
WCCC School of Culinary
Loyalhanna Care Center
PA Restaurant & Lodging Association

HEALTH & HUMAN SERVICES

