



Learning and working in our professionally equipped commercial kitchen will help you make informed decisions about your advanced education options and your future career in culinary arts.

Curriculum Highlights:

This fast-paced course requires you to think on your feet, troubleshoot complex issues, and function as a team member. You will play a vital role in running our restaurant, including prep work, cooking, baking, artistic display, and management. Many of our students graduate with a plan to become an executive chef or a restaurant owner.

Gain real-life experience working on:

- Kitchen basics
- Business math, food costs, and accounting
- Customer relations and marketing
- Purchasing and inventory
- Nutrition
- Salads and garnishes
- Desserts and baked goods
- Meat, poultry, and seafood
- Soups and sauces
- Potatoes, grains, and breakfast foods
- Sanitation and safety
- History of food service

Career Focus:

You will be prepared to enter the workforce as a Line Cook, a Shift Leader, or an Assistant Manager. With additional education and training, you can become a Restaurant Manager, Food and Beverage Director, a Restaurant Owner, an Executive Chef, or a Pastry Chef. You can also pursue food/science research, sales and marketing, or become a Restaurant Manager, Dietician, or Sports Nutritionist.

“My mom taught me to cook when I was young & I’ve always enjoyed it. Cooking for other people makes me happy, so I came to DACC to be better at it and to make a career out of it. The Culinary Program is teaching me how to cook as part of a team and how to operate a commercial kitchen.”

-Allison Hopson
Culinary Arts Student

The Delaware Area Career Center, in partnership with community, is an innovative model for developing lifelong learners, quality leaders, and critical thinkers for the dynamic and global environment.

www.DelawareAreaCC.org

Culinary schools can cost thousands of dollars, but the National Restaurant Education Foundation, local businesses, students, and schools partner to offer you this 2-year program.

You will be prepared with basic knowledge and skills for a career in the food industry. You will learn to prepare food safely and with an artistic flair in our hands-on food lab. You can also earn a variety of nationally recognized certifications such as ProStart and ServSafe.

Additional Benefits:

- Attend field trips to local restaurants
- Learn from guest chef speakers and job shadowing
- Earn national certifications
- Get real-life experience in our own restaurant
- Learn with hands-on activities such as identification and tasting labs, as well as specific cooking and baking techniques
- Scholarships
- Earn college credit hours
- Network with industry professionals

Campus Location	North Campus
Grade Level	Junior and Senior
2018/2019 Fees*	Culinary Arts I - \$308.00 Culinary Arts II - \$123.00
Organizations, Affiliations or CTSO	Family Career and Community Leaders of America
College Credits	CTAG - Sanitation and Safety (<i>in progress</i>)** CTAG - Intro to Hospitality (<i>in progress</i>)** CTAG - Basic Food Production (<i>in progress</i>)**
Industry Credentials Available	ServSafe*** Pro-Start***
Technology Integration	Extensive online research for recipes, menus, and nutrition information Design software to create menus Virtual restaurant management

*This program participates in the One-to-One Chromebook program. An additional fee will be applied unless the student chooses to bring their own technology. Fees are subject to change. See our web site for a breakdown of individual and additional costs.

**CTAG, which stands for Career-Technical Assurance Guide. A CTAG works as guaranteed transfer credit to any state of Ohio public college that offers that class. Students must meet WebExam requirements to be awarded the credit.

***Industry credential recognized by ODE for points toward graduation.

Instructor:

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Enroll online at DelawareAreaCC.org/DACCApp

This document is provided to you as an overview of the Delaware Area Career Center program. The information is not intended to be a binding contract and is subject to change at any time. For more information or clarification, please see the program instructor.

The Delaware Area Career Center (DACC) affirms that equal opportunities are offered without regard to race, color, religion, sex, military status, national origin, disability, age, and ancestry of person. For additional information visit our website at www.DelawareAreaCC.org