

Academy for Culinary Arts



The Academy for Culinary Arts program provides learners with a solid foundation of proven culinary theory on which to build a repertoire of professional skills. Emphasis is placed on current industry cooking and baking methods and techniques. Students get extensive hands-on experience in catering and serving in our commercial kitchen and dining facility.

FRESHMAN YEAR STUDIES INCLUDE

- Introduction to the field of culinary arts (knife skills, cooking techniques, product identification, tasting, kitchen equipment, palate development, culinary terms, food safety and sanitation)
- Overview of culinary history and careers within the culinary arts profession

SOPHOMORE YEAR STUDIES INCLUDE

- Exploration of the Hospitality Industry
- Lessons on cooking methods, catering/formal banquets, and baking (quick breads, cupcakes, layer cakes, frosting, decorating, cookies, pies/tarts)
- “Serv Safe” Practices and “Special” Dietary Needs

JUNIOR YEAR STUDIES INCLUDE

- Introduction to the principles and techniques used in the preparation of high-quality baked goods, breads, and pastries; ingredients, weights and measurements, and formula conversion
- Culinary skill basics: stock production, soup preparation, culinary terms, food costing, grand sauces, and palate development
- Examination of the basic concepts and principles of nutrition
 - Nutrients
 - Current issues in nutrition
 - Nutritional analysis of recipes
- Students research, report, prepare, taste, serve, and evaluate traditional, regional dishes
- Farm to Table and Menu Development

SENIOR YEAR STUDIES INCLUDE

- **College Option:** Providing students meet the academic criteria, they may attend County College of Morris for all academic and occupational courses and earn up to 22 credits, paid for by the Morris County Vocational School District
- **Continue at MCST** for advanced courses/projects including:
 - Senior Capstone Project
 - Independent Study/Learning Projects
 - “The Restaurant” Project
- **STRUCTURED LEARNING EXPERIENCE (SLE)** : Required 120 hour Internship

STUDENTS WHO GRADUATED FROM THIS PROGRAM continued post-secondary studies and/or employment as Culinary Apprentices, Bakery Assistants, and in entry-level kitchen positions in restaurants and catering facilities.

ALL INQUIRIES PERTAINING TO PRE-ADMISSION SHOULD BE SUBMITTED TO
Gina DiDomenico, Student Recruitment & Community Relations
Email: didomenicog@mcvts.org - **Phone:** 973-627-4600 ext. 277