

**CCCTC
WEBSITE
PREVIEW**



Culinary Arts prepares students for challenging careers in the food service industry. Instruction is provided in sanitation, quantity food production, restaurant service and management, menu planning, and purchasing. Students serve lunch in the CCCTC Café and Grill and cater outside events in their pursuit of learning all things culinary.

Second year students select either Professional Cooking or Baking/Pastry as their focus.

Professional Cooking II continues exploring hot and cold food production including Garde Manger, meats and poultry, and fish. Baking/Pastry concentrates on baking theory and scratch baking of breads, cakes, cookies, pastries, decorated cakes and more.

COLLEGE CREDITS AND CERTIFICATIONS:

- Earn articulated college credits through Anne Arundel Community College, Stratford University, Howard Community College, Penn College of Technology, or Frederick Community College.
- Culinary Arts, Cook Level 2 or Retail Commercial Baking tests.

PROFESSIONAL AFFILIATIONS:

- American Culinary Federation (ACF)

MAJOR UNITS OF STUDY:

- Food production
- Dining room service
- Menu planning and pricing
- Safety and sanitation
- Public relations and teamwork
- Purchasing



SCHEDULE:

Culinary Arts I (3 credits) Spring of junior year

Culinary Arts II: Professional Cooking or Baking & Pastry (3 Credits) Fall of senior year

Want to know more? Check out our website at:

www.carrollk12.org/ctc

Watch Program Video

View Pictures

"Meet the Instructor"

College & Career Opportunities