



APPRENTICESHIP PROGRAM

Culinary Arts / Chef De Partie

PROGRAM OUTCOMES:

Provides students with the hands-on experience in food preparation and service through assignments in the operation of our on-campus Woodlands Dining Room. Our faculty give you the opportunity to work independently in planning menus, selecting recipes, planning work schedules, pre-costing menu items and preparing and serving each item. You'll also develop skills in baking, sauce preparation, soups, garde-manger and entrees.

PROGRAM LENGTH:

Years: 1
Diploma hours: 602
AAS hours: 692
A probationary period of 90 days

RELATED TECHNICAL INSTRUCTION (RTI):

Certificate(s), Diploma, AAS Degree

COURSE SPECIALIZATION:

- Culinary Arts

ON-THE-JOB TRAINING (OJT) COMPETENCIES:

- Inspect and clean food preparation areas to ensure safe and sanitary food-handling practices.
- Season and cook food according to recipes or personal judgement and experience.
- Prepare relishes and hors d'oeuvres.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, rotating stock.
- Portion, arrange, garnish food, and serve food to waiters or patrons.
- Substitute for or assist other cooks during emergencies or rush periods.



JOB FUNCTIONS:

- Planning menus
- Selecting recipes
- Planning work schedules
- Pre-costing menu items
- Preparing and serving dishes
- Ordering supplies, materials, and equipment
- Cook foods
- Arrange food for serving
- Coordinate activities of food service staff
- Determine prices for menu items

SKILLS:

Critical Thinking, Organized, Problem Solving, Communication, Creativity, Detail-Oriented, Leadership, Inquisitive

