

# Culinary Arts, Diploma

## APPRENTICESHIP

### School of Culinary Arts/Pastry Arts/Hospitality Management

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#### Program Description

The Culinary Arts Apprenticeship Program, sponsored by The American Culinary Federation Laurel Highlands Chapter (ACFLHC) and Westmoreland, is accredited by the American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC). A cooperative program, it combines academic coursework with 4,000 hours of supervised on-the-job learning in a participating bakery, club, hotel, or resort for an associate degree. Classes are scheduled so that students have a sufficient block of time to complete their 40-hour week. Academic work and the 4,000 hours can be completed over a period of two to three years.

Students enrolled in this program will be registered with the Pennsylvania Department of Labor and Industry and the American Culinary Federation as apprentices once required registration and membership fees are paid during the first weeks of class.

Students are required to adhere to the department policies and procedures as stated in the School of Culinary Arts/Pastry Arts/Hospitality Management Student Handbook and the Apprenticeship Handbook.

Requirements for the program include but are not limited to:

- Laboratory Uniform
- Tool Kit
- Business Attire
- Transportation to the Apprenticeship Site

Employment must be secured at an approved apprenticeship facility that will provide full-time employment. The Culinary Arts Apprenticeship may be completed through approved apprenticeship sites. For a current list of approved apprenticeship sites, contact the School of Culinary Arts/Pastry Arts/Hospitality Management.

At the completion of the apprenticeship program, students are eligible to test for certification as a Certified Sous Chef with the American Culinary Federation.

#### Program Learning Outcomes

Upon successful completion of this program, students will be able to:

- Prepare, season and cook according to recipe and local, regional and international traditions and diversity: soups, sauces, salads, meats, fish poultry, game, vegetables and desserts using acceptable standards of sanitation and safety.
- Apply standards of nutrition and wellness in food preparation.
- Design set-up, prepare and serve meals and buffets.
- Design menus with descriptive wording and layout designs.
- Plan and execute food production and requisitions within an established food and labor budget.
- Recognize quality standards in fresh vegetables, meats, poultry, game and all other foodstuffs.
- Demonstrate supervisory and interpersonal skills within a food service team.
- Demonstrate basic skills in culinary artistries including ice carving, tallow sculpting, cake decorating and garniture display.
- Utilize the technology to maintain systems of operation.
- Research and adhere to sound practices for sanitation and safety.
- Develop basic practical mathematical skills.

#### Career Opportunities

Graduates of the culinary arts program may accept positions with the following titles: cook, station chef, working chef, sous chef, personal chef, sales representative, and manager.

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