

Restaurant Management/ Culinary Arts

PROGRAM DESCRIPTION:

The Restaurant Management program is an American Culinary Federation (ACF) accredited program. It is a two-year program designed to allow students to experience all phases of this exciting industry. Students get on-the-job training in a real restaurant that is open to the public and ran by students.

First year students rotate through all areas of the restaurant. They have fun as they learn to work as a team member in this fast paced business. In these rotations they will have instruction and will have an opportunity to become competent in all areas of the restaurant. We also instruct students in ways to get and keep a job in the restaurant industry. Students must be willing to work and able to learn from hands-on experience.

Second year students take a similar rotation with advanced instruction in the areas covered in the first year. They will assume managerial roles within the station rotation. Second year students may elect to take the ACF Accreditation Examination. Upon successful completion of the test, students will be recognized as an ACF Certified Junior Culinarian.

Upon completion of one or two years in the program, students may receive a certificate of competency rating proficiency in the training areas. These ratings are based on the standards expected for performance in the industry and the ACF curriculum.

Students will learn:

- ◆ Safety and sanitation practices in a restaurant
- ◆ Knife and hand tools
- ◆ Operation of restaurant commercial equipment
- ◆ Basic food preparation
- ◆ Terminology

Restaurant operations including:

- ◆ Purchasing
- ◆ Product receiving and storage
- ◆ Product measurement
- ◆ Costing and menu planning

Preparation of food items to include:

- ◆ Bakery and working with chocolate
- ◆ Breakfast and lunch cookery
- ◆ Breads and desserts
- ◆ Melon carving
- ◆ Ice carving
- ◆ Soups, stocks, and sauces
- ◆ Salads and salad dressings

Dining room service including:

- ◆ Tableside cooking
- ◆ Catering
- ◆ Hosting/Cashier/Waiting tables
- ◆ Customer service/Hospitality

Professional Development:

- ◆ 20 percent of instruction time is spent on professionalism and employability
- ◆ Job readiness
- ◆ Job search
- ◆ Application completion
- ◆ Resume writing
- ◆ Job interview
- ◆ Job success
- ◆ Scholarship application completion

PROGRAM BENEFITS:

- ◆ Have fun in class while learning to work in the restaurant industry
- ◆ 3 high school credits yearly
- ◆ Competency Certificate
- ◆ Leadership opportunities through American Culinary Federation
- ◆ The local restaurant industry seeks graduates for employment
- ◆ Preparation for next level of education/training
- ◆ Opportunity and training on how to acquire scholarships
- ◆ College credit available for students that complete the program with a “B” grade or higher

INDUSTRY CERTIFICATION:

- ◆ American Culinary Federation Certification (ACF)

PREREQUISITES:

- ◆ Students must indicate a career interest in the restaurant management industry
- ◆ Student must participate in Orientation/Interview at the Skills Center
- ◆ Good attendance is essential
- ◆ Current Washington State Food Service permit
- ◆ Application process for second year students requires successful completion of the first year with a grade of “B” or higher **and** the restaurant management teachers’ recommendations.

STUDENT COSTS:

- ◆ Students will furnish their own black pants, black shoes, white and black shirts, and chef uniform at an approximate cost of \$100
- ◆ Food Handlers Permit - \$10
- ◆ Second year students – ACF certification examination - \$45 and new chef uniforms
- ◆ Family medical insurance **or** student accident insurance is required. Student accident insurance is available through the Skills Center or sending school.
- ◆ Students are required to wear uniforms on all school days, Monday through Friday, and to keep them clean and in good repair.

ORGANIZATIONS:

Possible enrollment in the American Chefs Federation

LAB TIME/THEORY TIME:

Approximately 40 percent of the time will be devoted to theory and 60 percent to lab.

TEXTBOOK READING LEVEL:

Theory Material – 12.0 +

CAREER OPPORTUNITIES:

- ◆ Chef
- ◆ Sous Chef
- ◆ Cook
- ◆ Restaurant Manager
- ◆ Server
- ◆ Baker
- ◆ Cashier/Sales
- ◆ Caterer