



## Program of Study (POS): CULINARY ARTS (CUL)

### Classification of Instructional Program (CIP): 12.0508

Topic	Information	Resources
<b>Classroom tests</b>	Reviews and quizzes every 1 to 2 weeks; kitchen practical reviews each marking period for skills progress monitoring;	study guides, Text Workbook Reviews, all with in Canvas LMS
<b>Midterm and/or final exams</b>	State-approved assessment (NOCTI) for 12 <sup>th</sup> grade students, who are eligible completers	<a href="http://www.nocti.org">www.nocti.org</a>
<b>Industry certification tests and costs*</b>	ServSafe Food Managers or Food Handlers Certificate S/P2 Food Safety and Workplace Safety Certificate (both at no cost)	<a href="http://www.servsafe.com">www.servsafe.com</a> <a href="https://www.tpcfusion.com">https://www.tpcfusion.com</a>
<b>Number of books</b>	2: <i>Culinary Professional- 3<sup>rd</sup> edition</i> (2023) & <i>ServSafe Managers Guide</i> (2018)	
<b>Direct instruction (%)</b>	25% theory	
<b>Cooperative education</b>	Available to students who qualify, typically individuals in their 3 <sup>rd</sup> year and in grade 12	Work-based Learning Coordinator: 412.469.3200, x2542
<b>Homework</b>	Any work not completed in class becomes homework	
<b>Task list</b>	Programs of study task list for CIP 12.0508	PDE: <a href="http://www.education.pa.gov">www.education.pa.gov</a> (search CIP POS task list)
<b>Prerequisites</b>	Algebra 1 recommended; completion of grade 9; strong interest in food-orientated trades and services	
<b>Reading levels</b>	End of grade 9. Must be able to navigate a textbook	
<b>Math levels</b>	End of grade 9 Algebra 1 and Scaling conversions	
<b>Program requirements and related costs (required and optional)</b>	Required uniform <ul style="list-style-type: none"> <li>• Long Sleeve Double Breasted Chef Coat</li> <li>• Black Chef pants</li> <li>• Black cloth Skull Cap</li> <li>• Black apron</li> <li>• Black closed toe, <u>non-slip/slip resistant</u> shoes</li> <li>• Pocket notebook and writing utensil</li> </ul>	Uniform Policy, as outlined at <a href="http://www.steelcentertech.com">www.steelcentertech.com</a>
<b>Dual enrollment</b>	None at this time, though may be available through the sending high schools	Mr. Shannon Hinkle, School Counselor: 412.469.3200, x2517
<b>Articulation agreements</b>	Pennsylvania Institute of Technology, CCAC, and any others that may be listed on PDE's website	PDE: <a href="http://www.education.pa.gov">www.education.pa.gov</a> (search SOAR); Mr. S. Hinkle, Counselor: 412.469.3200, x2517
<b>Essential aptitudes and skills</b>	Strong math and reading skills; problem solving skills; good communication skills; ability to work in groups and teams; clean, orderly, and safe work habits. Ability to lift objects up to 50 lbs. and stand for long periods of time. Must practice good personal hygiene.	
<b>Work environment</b>	Loud, fast-paced, and occasionally high stress commercial kitchen environment; sharp knives and instruments; hot equipment; heavy objects; slippery floors; cold environments (coolers and sub-zero freezers); hot environments (the kitchen); appropriate attire is always required.	Culinary Arts rules, as outlined in the program syllabus: <a href="http://www.steelcentertech.com">www.steelcentertech.com</a>

\*Detailed information (including additional information regarding acquiring uniforms) may be provided upon acceptance to this program.