



Program of Study (POS): CULINARY ARTS (CUL)
Classification of Instructional Program (CIP): 12.0508

Topic	Information	Resources
Classroom tests	Reviews and quizzes every 1 to 2 weeks; kitchen practical reviews each marking period for skills progress monitoring; 2 to 3 tests per marking period	Schoology; study guides, Text Work Book Reviews, Kahoot
Midterm and/or final exams	State-approved assessment (NOCTI) for 12 th grade students, who are eligible completers	www.nocti.org
Industry certification tests and costs*	ServSafe Food Handlers and ServSafe Manager for Qualified Students: SP2 Food Safety and Workplace Safety--\$36.00 to be reimbursed upon certification	www.servsafe.com www.SP2.org
Number of books	2: <i>The Culinary Professional</i> (Draz) & <i>ServSafe Manager Coursebook</i> (7 th ed.)	
Direct instruction (%)	33% theory	
Cooperative education	Available to students who qualify, typically individuals in their 3 rd year and in grade 12	Work-based Learning Coordinator: 412.469.3200, x2542
Homework	Weekly at a minimum	
Task list	Programs of study task list for CIP 12.0508	PDE: www.education.pa.gov (search CIP POS task list)
Prerequisites	Algebra 1 recommended; completion of grade 9; strong interest in food-orientated trades and services	
Reading levels	End of grade 9	
Math levels	End of grade 9	
Program requirements and related costs (required and optional)	Required uniform ≈ \$135 -\$165 cost for one set, including shoes: <ul style="list-style-type: none"> • Embroidered Chef Coat (2) • Chef Pants • Bib aprons (2) • Black Skull Cap • Black closed toe, <u>non-skid/skid resistant</u> shoes/clogs 	www.steelcentertech.com Culinary Arts homepage Jason Solarchick Cintas Uniform Representative SolarchickJ@cintas.com
Dual enrollment	None at this time, though may be available through the sending high schools	Mr. Shannon Hinkle, School Counselor: 412.469.3200, x2517
Articulation agreements	Pittsburgh Technical College, Westmorland County Community College, and others that may be listed on PDE's website	PDE: www.education.pa.gov (search SOAR); Mr. S. Hinkle, Counselor: 412.469.3200, x2517
Essential aptitudes and skills	Strong math and reading skills; problem solving skills; good communication skills; ability to work in groups and teams; clean, orderly, and safe work habits	
Work environment	Loud and fast-paced 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: www.steelcentertech.com

*Detailed information may be provided upon acceptance to this program.