



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;	study guides, Text Work Book Reviews, all with in Canvas LMS
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 Managers Certificate (no charge) SP2 Online Training (No Charge)	www.servsafe.com www.SP2.org
Number of books	2: <i>Professional Cooking</i> (wayne gisslen 9th) & <i>ServSafe Food Managers Guide</i>	
Direct instruction (%)	25% 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. Must be able to navigate a text book	
Math levels	End of grade 9 Algebra 1 and Scaling conversions	
Program requirements and related costs (required and optional)	Required uniform ≈ \$220 cost for one set, including shoes: <ul style="list-style-type: none"> • 2 Long White Sleeve Embroidered Chef coats • Black Chef pants • 2 Bib aprons • Black cloth Skull Cap • Black closed toe, <u>non-skid/skid resistant</u> shoes/clogs 	www.steelcentertech.com Culinary Arts homepage
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	Pennsylvania Institute of Technology, CCAC, and any 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. Ability to lift objects up to 50 lbs. and stand for long periods of time	
Work environment	Loud, fast-paced, and 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: www.steelcentertech.com

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