

Culinary Arts

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The WACTC initiative is designed to encourage the relationship between what is learned in class and what is necessary for careers and jobs in the future.

The first cookbook was published in 1896: Fannie Merritt Farmer's Original Boston Cooking School Cookbook.

CULINARY GENERAL KNOWLEDGE

Course Length
935 Hours

Who Can Enroll
Adults

Schedule
Monday - Friday
8:50 AM - 11:35AM
and/or 12:15 PM -
3:00 PM

Full Time
\$9,088.00

Books & Fees
\$300.00

**Equipment &
Clearances**
\$110.00

Total
\$9,499.00

**Average
Pennsylvania
Salary**
\$13.59 Hour



Our program takes place in a professional teaching kitchen with high-end equipment. Each day we create specific meals inspired by the desire to use a variety of flavors using locally sourced ingredients whenever possible. They are then tested and tasted. The idea is that students eat the food they cook, just as budding chefs do at the top culinary institutes. This is an amazing and incredible experience for the students we accept.

HELPFUL ATTRIBUTES & ABILITIES

A lot of Passion
A Keen Eye for Minute Details
Capability to Experiment
Efficiency to Multi-task
Strong Decision Making

Tuition, fees, career majors, courses and hours are subject to change without notice.

CULINARY COURSE HIGHLIGHTS



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WACTC has a long and storied history of success. The Culinary Arts program was developed to meet the demands of local businessmen who continuously have a need for talented craftsman. Their expertise was instrumental in creating the final product.

COURSE HIGHLIGHTS

Commercial Baking * Catering * Regional and International Foods
* Meat Cutting * Cooking Methods * Nutrition * Safety and Sanitation * Hospitality Coursework * Lodging Management

THE WACTC WAY

The WACTC Culinary Arts program consists of theory and applications related to food preparation, menu and banquet planning, food and beverage purchasing, quality control, cost analysis, safety, and sanitation. In other words, our graduates are ready for any challenge.

CULINARY FREQUENTLY ASKED QUESTIONS



Q. How long is the course?

WACTC offers the Culinary Arts program as a daytime course. Our daytime program runs for one scholastic year and starts in late August this year. You will attend Monday through Friday from roughly 9:00 AM to 3:00 PM or a total of 935 hours of instruction

Q. How much does it cost?

WACTC is a non-profit institution, so we really try to keep our costs down. The Culinary Arts program is \$9,499.00. Financial aid may be available to those who qualify. We have financial experts on staff to assist you in the process.

Q. Are there job opportunities for me when I'm finished?

The WACTC philosophy is simple: "You have to eat, so learn to cook and eat well." Individuals who graduate from the Culinary Arts programs typically go on to work in restaurants, bakeries, and commercial kitchens. They may work as line cooks, or they may work as executive chefs in their own restaurants. The work tends to be physically demanding, fast-paced, and require weekend and evening work; however, those who love to cook often find that there is nothing else they'd rather be doing. At WACTC the focus is on the food: how to prepare it, how to cook it, and how to make it look like a work of art.

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CULINARY FACTS & FIGURES



COURSE DESCRIPTION:

This 935 hour program includes theory and applications related to food preparation, menu and banquet planning, food and beverage purchasing, quality control, cost analysis, safety and sanitation. Students learn the safe and proper use of hand tools in the industry. Program components include Commercial Baking, Catering, Regional and International Foods, Meat Cutting, Cooking Methods, Nutrition, Safety, and Sanitation. Program completion qualifies students for positions in the food service industry or advanced study at a culinary institute or college. The culinary program includes hospitality coursework providing practical experiences in lodging management; office operation; leadership and management; marketing; food and beverage service; and operation of the physical plant.

COURSE TOPICS:

Banquets | BBQ, Grilling and Broiling | Braising and Stewing | Cuisines around the Country and around the World | Culinary Math/Food Costs | Food Storage | Kitchen Stations | Knife Skills Meat and Poultry | Ordering | Pastries | Plate Presentation | Produce/Fruits/Vegetables/Fresh Herbs Professionalism | Restaurant Set-Up | Safety/HACCP/OSHA | ServSafe Practices Sautéing, Frying and Roasting | Shallow Poaching and Cookery | Soups, Stocks and Sauces | Table Service

SPECIALIZED SHOP EQUIPMENT:

Baker's Bench | Cake Decorator | Cash Register | Coolers | Freezers | Fryers | Industrial Dishwasher Mixers | Ovens | Proof Box | Rotisserie | Stoves | Slicer

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