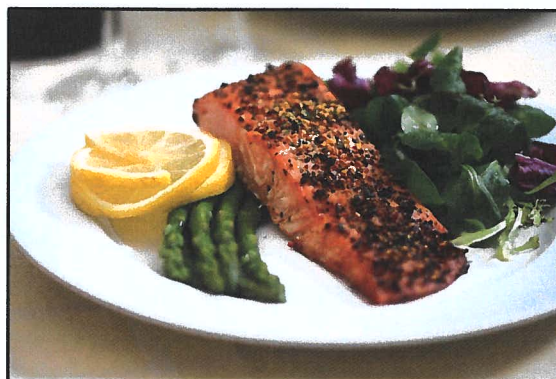


# CULINARY ARTS / BAKING

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## COURSE OBJECTIVE

Students will obtain the education and skills to work in the Food Service industry.

## COURSE DESCRIPTION

Instruction 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

Baking | Banquets | BBQ, Grilling and Broiling | Braising and Stewing | Cuisines Around the Country  
Cuisines 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

## REQUIRED SUPPLIES

Chef's Coat, Hat and Pants | Shoes with Non-Skid Tread

## COOPERATING COMPANIES

Alterio's Catering Service

Atria's

Country Meadows

DoubleTree-Meadowlands, PA

The George Washington Hotel

Jordan Banana

Juniper Grill

The Meadows-Meadowlands, PA

Solomon's Seafood

U.S. Foods

Washington County Tourism

## SPECIALIZED SHOP EQUIPMENT

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

## CERTIFICATIONS

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CareerSafe OSHA  
ServSafe: Food Allergens; Food Handler  
National Restaurant Association: Manager Food Safety  
S/P2: Culinary

## ARTICULATION AGREEMENTS

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Pittsburgh Technical College–Culinary Arts  
Sullivan University

## POST-SECONDARY TRAINING OPTIONS

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Art Institute of Pittsburgh–Art of Cooking; Culinary Arts; Culinary Management  
Community College of Allegheny County–Culinary Arts / Chef Training  
Indiana University of Pennsylvania–Baking and Pastry Arts; Culinary Arts  
Nemacolin Woodlands–Apprenticeship  
Pennsylvania College of Technology–Baking & Pastry Arts; Culinary Arts; Hospitality Management  
Pittsburgh Technical College  
Sullivan University  
Westmoreland County Community College–Culinary Arts

## POTENTIAL CAREERS

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Baker | Banquet Chef | Banquet Manager | Maitre d' | Catering Manager/Owner | Chef Steward | Cook  
Dietician | Executive Chef | Federal Meat Inspector | Food and Beverage Director | Food Specialist  
Garde Manager | Health Inspector | Meat Cutter | Pastry Chef | Produce Manager/Buyer  
Product Marketing | Product Salesperson | Restaurant Owner/Manager | Saucier

## CULINARY ARTS SKILLS

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**Active Listening** — Giving full attention to what other people are saying, taking time to understand the points being made, asking questions as appropriate and not interrupting at inappropriate times.

**Reading Comprehension** — Understanding written sentences and paragraphs in work related documents.

**Instructing** — Teaching others how to do something.

**Speaking** — Talking to others to convey information effectively.

**Learning Strategies** — Selecting and using training/instructional methods and procedures appropriate for the situation when learning or teaching new things.

**Service Orientation** — Actively looking for ways to help people.

**Social Perceptiveness** — Being aware of others' reactions and understanding why they react as they do.

**Coordination** — Adjusting actions in relation to others' actions.

**Mathematics** — Using mathematics to solve problems.

## WAGES AND EMPLOYMENT TRENDS FOR CHEFS AND HEAD COOKS

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Median Wages (2020)	\$25.66 Hourly, \$53,380 Annually
Number of Jobs (2019)	148,700 Employees
Job Outlook (2019-2029)	6% (Faster Than Average)
Employment Change (2019-2029)	9,500

Source: *Occupational Outlook Handbook*

**WESTERN AREA CAREER & TECHNOLOGY CENTER**  
**CULINARY ARTS / BAKING**  
2021-2022 Shop Requirements

**Shop Uniform/Accessories**

- Apron (Optional) Black or White
- Chef's Coat
- Chef's Hat
- Chef's Pants (Black or Checked)
- Shoes with Non-Skid Tread

**APPROXIMATE COST: \$100**

Uniform apparel is to be purchased using the enclosed ChefWorks order form. Please have uniform items delivered to your home address and not the school.

Lockers are provided for students to change out of street clothes into their uniform. Locks must be purchased from WACTC; cost is approximately \$6.

Clinical activities/learning situations may require that any body piercings be removed and any tattoos covered.

Students may be required to wear professional clothing for vocational student organization conferences, competitions and meetings.

**All criteria is subject to change.**