



## [CULINARY ARTS ACADEMY(CA)]

### BACKGROUND/HISTORY

Established in 2000, this 21 year old program has played an important role in the education and training of hundreds of graduates in the field of Culinary.

Since 2004 students who have passed through the program have attend: Culinary Arts Institute, Johnson and Wales, Alfred State, Niagara Community College, Monroe Community College and beyond; while others are using their culinary skills in a variety of positions across the Restaurant & Food Service industry.

In 2021 CA graduates can be found working in the Culinary field both locally and across the country. East's Culinary graduates are personal chefs, restaurateurs, head chefs, sou chefs, food service managers, dieticians and more.

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### **PROGRAM OVERVIEW**

The Culinary Arts program is a 4 year – 5 credit CTE program for students interested in any fields within the Department of Labors – **Hospitality & Tourism's Career Cluster: Restaurant & Food/Beverage Services pathway**

Through the Culinary Arts four course pathway scholars will focus on three areas: Culinary (chef, station chef, and sous-chef), Baking and Pastry, or Food Service and Food Service Management. In the four years of study they will:

- Explore a variety of career areas in Culinary Arts and the education/training/skill needed
- Look at the impact/future of Culinary on society and work
- Prepare proteins, fruits and vegetables, cereals and grains, beverages, etc.
- Develop and execute menus for breakfasts, lunches, dinners, etc.
- Use and maintain industry-standard kitchen equipment, such as ranges, ovens, slicers, mixers, etc.
- Price menu items based on production cost calculations; manage inventory
- Maintain sanitary and safe food production facilities in keeping with government requirements

Students work in the Culinary Arts kitchen preparing and learning how to prepare foods for staff and guests to our Metals Café, as well as other events held at the school that help promote their skills and techniques for future success.

Our Culinary Arts program is a collaboration with an extraordinary group of local industry partners. These partners input, combined with our extremely knowledgeable staff, establishes a professionally focused and solid foundation that prepares students for future success in the Culinary field. Our partners assist in giving students' industry exposure and networking opportunities in, and out of, the classroom.

The Culinary Arts Academy also works closely with chosen colleges to help the students gain college credits and gain expertise into our program.

**Note:** Students in the program also have opportunities for high school job shadowing, career exploration and internship in the Culinary Arts field outside of the school.

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**The Culinary Arts shares the same mission/vision as all of the career pathways at East:**

*Making connections between the classroom and the workplace by integrating career-focused curriculum and embedded performance tasks, coupled with opportunities for real world applications, and finally prepare students to go on for post-secondary studies and entry level employment in the career path.*

**All graduates of the Career Pathways at East should be able to:**

1. Utilize critical thinking to make sense of problems and persevere in solving them. Sue
2. Demonstrate creativity and innovation while applying appropriate academic and technical skills to produce work that meets college and workplace standards.
3. Work productively in teams while using cultural/global competence; acting as a responsible and contributing citizen and employee.
4. Be able to plan for and pursue education and training that is aligned to their personal strengths and professional goals.

**CULINARY ARTS – CLUSTER/INDUSTRY OUTLOOK**

**REGIONAL EMPLOYMENT DATA**

**Source: NYS Department of Labor, Bureau of Labor Market Information - Division of Research and Statistics; Significant Industries Report - Finger Lakes Region 2019**

<https://labor.ny.gov/stats/PDFs/Significant-Industries-Finger-Lakes.pdf>

All significant industries shared one or more of the following characteristics: rapid growth (percentage basis); large growth (absolute basis); high wages (average annual wage above the regional average of \$49,200 in 2018); or strong expected growth through 2026.

A broad set of industries were identified for this report. They cover six major industry groups: construction; manufacturing; professional and business services; educational services; health care; and social assistance.

**Food Manufacturing Page 7**

**(NAICS Industry 311)**

Ten Most Common Occupations

Industry Description: Industries in the Food Manufacturing subsector transform livestock and agricultural products into products for intermediate or final consumption. The industry groups are distinguished by the raw materials (generally of animal or vegetable origin) processed into food products.

**Rank # 2** 51-3092 Food Batch makers, % Share of Workforce= 9.7%, Projected Employment Change= 14.1%

**Rank #5** 51-3011 Bakers, % Share of Workforce= 3.2%, Projected Employment Change 2016-2026= 15.4%

## STATE EMPLOYMENT DATA

Source: NYS Department of Labor, Employment Projections: Long-Term Occupational Employment Projections <https://statistics.labor.ny.gov/lproj.shtm>

Find the expected employment growth and annual openings for all published occupations in New York State and its 10 labor market regions.

### Top Growth Occupations in CA:

Cooks, Restaurants 15% change, Combined Food Preparation and Serving Workers 10.7% change, Food Service, Non Restaurant 11.9% change

### In Decline Occupations in CA:

Cooks, Fast Food -10.5 % change, Cooks, Short Order -7.4% Change

New York State Department of Labor  
Long-Term Occupational Employment Projections, 2018-2028  
New York State

Summary Level	SOC Code <sup>1</sup>	Title	Employment		Change		Work experience in a related occupation <sup>5</sup>	Employment Prospects <sup>8</sup>	U.S Rate <sup>9</sup>
			2018	2028	Net	Percent			
2	35-0000	Food Preparation and Serving Related Occupations	778,720	827,480	48,760	6.3%			10.9%
3	35-1000	Supervisors of Food Preparation and Serving Workers	64,260	66,980	2,720	4.2%			10.9%
4	35-1011	Chefs and Head Cooks	15,960	16,250	290	1.8%	5 years or more	Favorable	11.1%
4	35-1012	First-Line Supervisors of Food Preparation and Serving Workers	48,300	50,730	2,430	5.0%	Less than 5 years	Favorable	10.8%
3	35-2000	Cooks and Food Preparation Workers	175,420	190,660	15,240	8.7%			10.5%
4	35-2011	Cooks, Fast Food	9,810	8,780	-1,030	-10.5%	None	Very Unfavorable	-7.7%
4	35-2012	Cooks, Institution and Cafeteria	17,410	19,140	1,730	9.9%	None	Favorable	4.6%
4	35-2014	Cooks, Restaurant	72,870	83,790	10,920	15.0%	Less than 5 years	Very Favorable	21.9%
4	35-2015	Cooks, Short Order	8,880	8,220	-660	-7.4%	None	Very Unfavorable	-0.7%
4	35-2021	Food Preparation Workers	63,030	67,030	4,000	6.3%	None	Favorable	8.2%
3	35-3000	Food and Beverage Serving Workers	446,760	475,620	28,860	6.5%			11.6%
4	35-3011	Bartenders	45,100	46,350	1,250	2.8%	None	Favorable	8.1%
4	35-3021	Combined Food Preparation and Serving Workers, Including Fast Food	188,370	208,450	20,080	10.7%	None	Very Favorable	17.3%
4	35-3022	Counter Attendants, Cafeteria, Food Concession, and Coffee Shop	28,030	28,170	140	0.5%	None	Favorable	3.3%
4	35-3031	Waiters and Waitresses	166,670	171,850	5,180	3.1%	None	Favorable	6.5%
4	35-3041	Food Servers, Nonrestaurant	18,580	20,790	2,210	11.9%	None	Very Favorable	7.6%
3	35-9000	Other Food Preparation and Serving Related Workers	92,280	94,220	1,940	2.1%			7.9%
4	35-9011	Dining Room and Cafeteria Attendants and Bartender Helpers	36,290	37,160	870	2.4%	None	Favorable	9.7%
4	35-9021	Dishwashers	33,090	33,080	-10	0.0%	None	Favorable	3.3%
4	35-9031	Hosts and Hostesses, Restaurant, Lounge, and Coffee Shop	19,870	20,730	860	4.3%	None	Favorable	11.1%
4	35-9099	Food Preparation and Serving Related Workers, All Other	3,040	3,250	210	6.9%	None	Favorable	10.4%

**CURRICULUM**

The curriculum for the program has been developed and vetted by industry partners and is CTE endorsed through 2021. Monroe Community College serves as our Post-Secondary college partner; however, we also look to Alfred State as well.

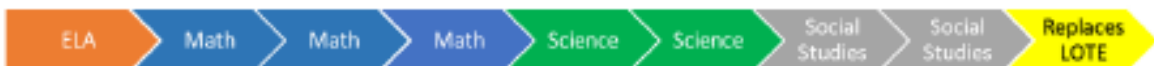
**PATHWAY SEQUENCE**



**CULINARY ARTS (CTE) – 2020-2021**

GRADE	COURSES	
9	Introduction to Culinary & Hospitality 1-Credit	<b>NOTE:</b> If start the Culinary Arts Pathway in 10 <sup>th</sup> grade, will <b>NOT</b> be eligible for the CTE Endorsement or the Advanced Regents through this pathway
10	Passed Introduction to Culinary Culinary I 1 - Credit	Introduction to Culinary & Hospitality 1-Credit
	ServSafe® Certification	
11	Passed Culinary I Culinary II 1 - Credit	Passed Introduction to Culinary Culinary I 1 - Credit
12	Passed Culinary II Kitchen & Restaurant Management 1 - Credit	Passed Culinary I Culinary II 1 - Credit
	Required for CTE Endorsement and/or Advanced Regents Careers & Financial Management- BUSINESS 1 - Credit	Careers & Financial Management- BUSINESS 1 - Credit
<b>PATHWAY EXAM = 4 + 1 (5<sup>th</sup> Regents)</b>		
<b>NOCTI 4022 COMMERCIAL FOODS EXAM</b>		

**OPPORTUNITY FOR AN ADVANCED REGENTS → REPLACE LOTE WITH THIS 5 CREDIT PATHWAY**



**Note: MUST have completed ALL 5 of the above credits to be eligible for Advanced Regents**