



Learning and working in our professionally equipped commercial kitchen will help you make informed decisions about your advanced education options and your future career in culinary arts.

Curriculum Highlights:

This fast-paced course requires you to think on your feet, troubleshoot complex issues, and function as a team member. You will play a vital role in running our restaurant, including prep work, cooking, baking, artistic display, and management. Many of our students graduate with a plan to become an executive chef or a restaurant owner.

Areas of study include:

- Kitchen basics
- Business math, food costs, and accounting
- Customer relations and marketing
- Purchasing and inventory
- Nutrition
- Salads and garnishes
- Desserts and baked goods
- Meat, poultry, and seafood
- Soups and sauces
- Potatoes, grains, and breakfast foods
- Sanitation and safety
- History of food service

Career Focus:

You will be prepared to enter the workforce as a Line Cook, a Shift Leader, or an Assistant Manager. With additional education and training, you can become a Restaurant Manager, Food and Beverage Director, a Restaurant Owner, an Executive Chef, or a Pastry Chef. You can also pursue food/science research, sales and marketing, or become a Restaurant Manager, Dietician, or Sports Nutritionist.

“My mom taught me to cook when I was young & I’ve always enjoyed it. Cooking for other people makes me happy, so I came to DACC to be better at it and to make a career out of it. The Culinary Program is teaching me how to cook as part of a team and how to operate a commercial kitchen.”

-Allison Hopson
Culinary Arts Student

Culinary schools can cost thousands of dollars, but the National Restaurant Education Foundation, local businesses, students, and schools partner to offer you this 2-year program.

You will be prepared with basic knowledge and skills for a career in the food industry. You will learn to prepare food safely and with an artistic flair in our hands-on food lab. You can also earn a variety of nationally recognized certifications such as ProStart and ServSafe.

Additional Opportunities:

- Attend field trips to local restaurants
- Learn from guest chef speakers and job shadowing
- Earn national certifications
- Get real-life experience in our own restaurant
- Learn with hands-on activities such as identification and tasting labs, as well as specific cooking and baking techniques
- Scholarships
- Earn college credit hours
- Network with industry professionals

Location	DACC Campus
Grade Level	Junior and Senior
2020/2021 Fees* <i>Fees are subject to change. See our web site for a breakdown of individual costs.</i>	Culinary Arts I - \$340.00 Culinary Arts II - \$161.00
Organizations, Affiliations or CTSO	Family Career and Community Leaders of America (FCCLA)
High School Credits Available	3 elective credits per year
College Credits/CTAGs Available	Articulation agreement with Columbus State Community College and Hocking College CTAG - Sanitation and Safety** CTAG - Intro to Hospitality** CTAG - Basic Food Production** CTAG - Restaurant Management**
Industry Credentials Available	ServSafe*** Pro-Start***
Technology Integration	Extensive online research for recipes, menus, and nutrition information Design software to create menus Virtual restaurant management

**This program participates in the One-to-One Chromebook program. An additional fee will be applied unless the student chooses to bring their own technology. Fees are subject to change. See our web site for a breakdown of individual and additional costs.*

***CTAG, which stands for Career-Technical Assurance Guide. A CTAG works as guaranteed transfer credit to any state of Ohio public college that offers that class. Students must meet WebExam requirements to be awarded the credit.*

****Industry credential recognized by ODE for points toward graduation.*

Instructor:

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Empower. Prepare. Inspire. Connect.
Elevate your life.



Enroll online at DelawareAreaCC.org/DACCApp

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