

HOSPITALITY/CULINARY PROGRAM OF STUDY

Program Description			Grade	Courses
Hospitality/ Culinary	CTE Pathway	Students explore commercial food production, commercial baking, gourmet food preparation, food service computer operation, catering and banquet operations, restaurant management, and nutrition. In this four-year, hands-on, training program students not only prepare special orders, but run the district restaurant in downtown's Theater District. Students in this program are prepared to pursue careers as chefs, cooks, bakers, and restaurant managers.	9	Career and Financial Management
			10	Culinary/Hospitality 10
			11	Restaurant Kitchen 11 Restaurant Front of House 11 Banquets 11 Baking 11 (all courses are a 10-week rotation)
			12	Restaurant Kitchen 12 Restaurant Front of House 12 Banquets 12 Baking 12 (all courses are a 10-week rotation)

COLLEGE AND CAREER OPTIONS

Career	New York State College Options
Baker	SUNY Erie
Cook	Niagara County Community College
Chef	Alfred State College
Food Service Manager	Culinary Institute of America
Banquet Manager	Morrisville State College
Food and Beverage Server	Mohawk Valley Community College
Food Preparation Worker	Nassau Community College
	Suffolk County Community College

