CULINARY ARTS

2024-2025

Culinary Arts is designed to prepare students for employment in managerial, production and service jobs in a variety of food service operations. Students receive instruction and training experiences in Penta's Culinary Connection restaurant.

Program Highlights:

- Work with professional chefs to create gourmet foods with artistic presentation while earning industry-recognized credentials
- · Become a key part of the team that develops entire meals and unique dining experiences in a full-service restaurant
- Plan, prepare, and serve catered meals for upscale community events and casual dining

The Program Focuses on the Following State Approved Courses:

- Fundamentals of Food Production
- Baking and Pastry Arts

COST-FREE COLLEGE CREDIT OPPORTUNITIES

College Credit Plus through Owens Community College

- FNH 114: Recipe Management (2 Credit Hours)
- FNH 130: Dining Room & Beverage Management (2 Credit Hours)
- FNH 150: Baking & Pastry (3 Credit Hours)
- FNH 170: American Regional Cuisine (3 Credit Hours)

Career Technical Assurance Guides (CTAGs)

- CTCF001: Sanitation and Safety (1 Credit Hour)
- CTS001: OSHA 10-Hour Safety (1 Credit Hour)
- CTCF005: Basic Food Production (4 Credit Hours)
- CTCF010:Baking and Pastry Arts (3 Credit Hours)

Articulated Credits through Hocking College – Up to 6 Credit Hours Articulated Credits through The Culinary Institute of America – Up to 3 Credit Hours

Industry-Recognized Credential Transfer Assurance Guides (ITAGs)

• ServSafe – Manager – FNH 135: ServSafe (2 Credit Hours)

- Dining Room Service and Operations
- Contemporary Cuisine

INDUSTRY-RECOGNIZED CREDENTIALS (POINT VALUES)

Juniors:

- ServSafe Allergens (1 Point)
- ServSafe Food Handler (1 Point)
- ServSafe Manager (3 Points)
- ServSafe Person in Charge (2 Points)
- ServSafe Workplace (1 Point)
- CPR First Aid (1 Point)
- OSHA 10-Hour Training (1 Point)
- Ohio Driver's License (1 Point)

Seniors:

- ProStart Certificate of Achievement (9 Points)
- Ohio Driver's License (1 Point)
- Ohio State Apprenticeship Council Recognized Pre-Apprenticeship Program Certificate of Complettion (12 Points)

OHIO MEANS JOBS OCCUPATIONS LISTED ACCORDING TO TYPICAL SALARY					
OCCUPATION TITLE	TYPICAL SALARY- BOTTOM 10%	TYPICAL SALARY- MEDIAN	TYPICAL SALARY- TOP 10%	TYPICAL EDUCATION	ANNUAL JOB OPENINGS
First-Line Supervisors of Food Preparation and Serving Workers*	\$29,180	\$36,570	\$54,480	HS Diploma or Equivalent	6,950
Chefs and Head Cooks	\$32,310	\$47,980	\$88,270	HS Diploma or Equivalent	400
Food Service Managers*	\$33,030	\$56,270	95,010	HS Diploma or Equivalent	1,350
Dieticians and Nutritionists	\$48,100	\$64,200	\$80,620	Bachelor's Degree	190
JOB OUTLOOK COMPILED BY OHIO MEANS JOBS AS OF SEPTEMBER 2024; VISIT OHIOMEANSJOBS.COM FOR MORE INFORMATION.					
*Denotes an In-Demand Occupation in the State of Ohio					

Instructor: Alyssa Johnson 419.666.1120 Ext. 1114 ajohnson@pentacc.org Instructor: Janea Makowski 419.666.1120 Ext. 1108 jmakowski@pentacc.org Supervisor: Sonia Herman 419.661.6486 sherman@pentacc.org Career Services: Marshall Wolf 419.661.6372 <u>mwolf@pentacc.org</u> Admissions: Tricia Hornyak 419.661.6498 <u>thornyak@pentacc.org</u>



CAREER CENTER



TECHNICAL CAREERS —

- Event Coordinator
- Mixologist
- Test Kitchen or Cafeteria Manager
- Banquet Chef
- Pastry Chef
- Cruise Ship Chef
- Private Chef
- Food Sales Representative
- Sous Chef
- Food Stylist
- Hospital & Nursing Home Chef
- Restaurant Manager

ACADEMICS

EXPERIENCES



- Health Inspector
- Entrepreneur
- Nutritionist/Dietician
- Food Editor & Food Critic
- Restaurant or Franchise Owner
- Research & Development Scientist
- Sommelier
- Culinary Instructor
- Food Systems Professional
- Culinary Trendologist
- Celebrity Chef
- Executive Chef

- ENTRY-LEVEL CAREERS

- Prep Cook
- Server
- Busser
- Food Runner
- Host/Hostess
- Caterer
- Buffet Attendant
- Deli Worker
- Retail Sales Associate
- Baker

PROFESSIONAL SKILLS

PASSION

- Line Cook
- Cake Decorator

CULINARY ARTS



For **Career Tree**⁺ tools and materials please vi TFS results.com and call our team at 330 840.268