

CULINARY ARTS

2022-2023



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
- Dining Room Service and Operations
- Contemporary Cuisine



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)

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 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 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*	\$23,970	\$32,550	\$50,440	HS Diploma or Equivalent	6,950
Chefs and Head Cooks*	\$34,270	\$50,510	\$80,160	HS Diploma or Equivalent	400
Food Service Managers*	\$34,680	\$56,780	\$100,760	HS Diploma or Equivalent	1,350
Dietitians and Nutritionists*	\$47,230	\$60,850	\$78,760	Bachelor's Degree	190

JOB OUTLOOK COMPILED BY OHIO MEANS JOBS AS OF SEPTEMBER 2022; 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: Janca Makowski 419.666.1120 Ext. 1108 jmakowski@pentacc.org
Supervisor: Liz Wray 419.661.6486 ewray@pentacc.org

Career Services: Marshall Wolf 419.661.6372 mwolf@pentacc.org
Admissions: Tricia Hornyak 419.661.6498 thornyak@pentacc.org

EDUCATION WITH PURPOSE CAREER TREE



TECHNICAL CAREERS

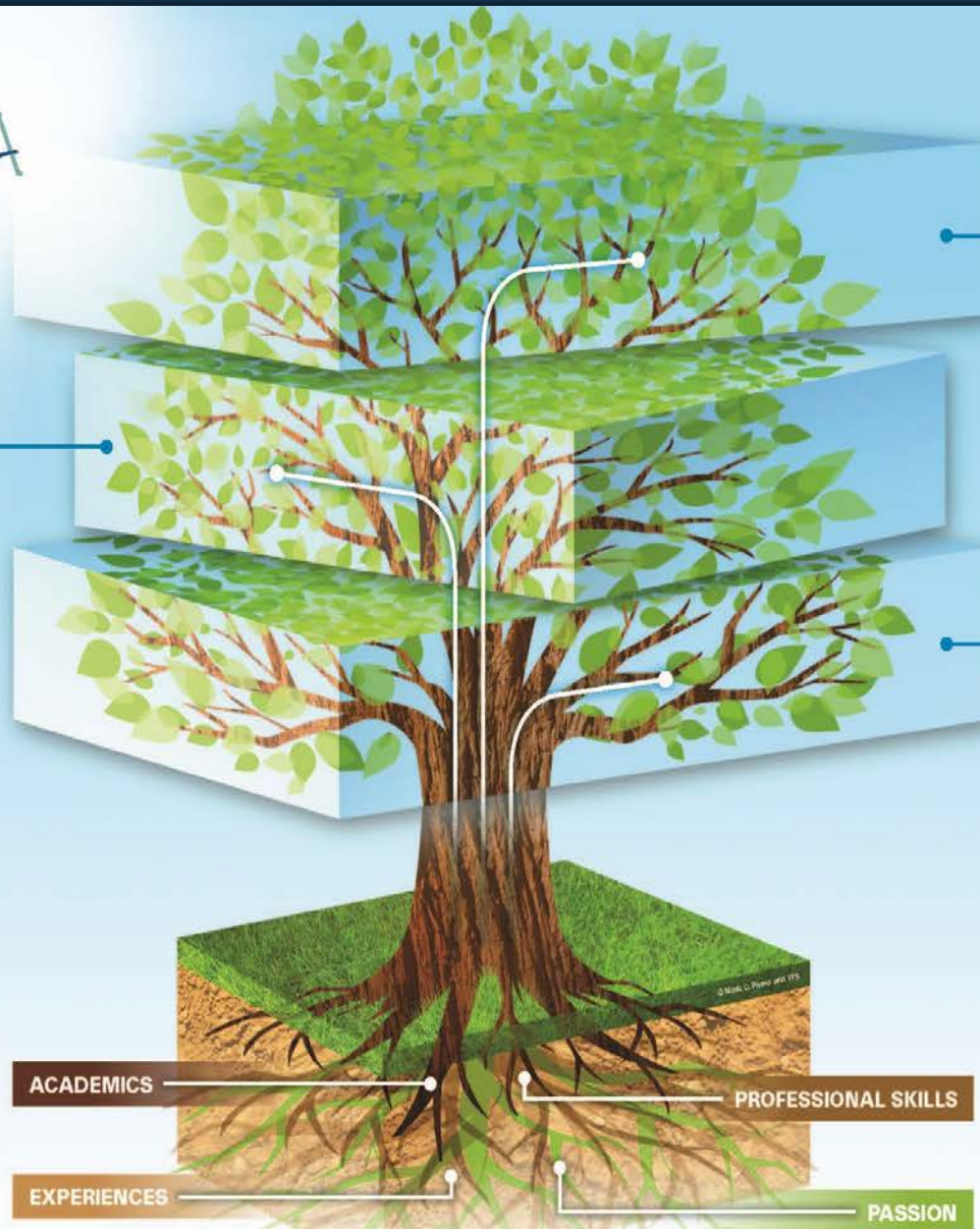
- Event Coordinator
- Mixologist
- Test Kitchen or Cafeteria Manager
- Banquet Chef
- Pastry Chef
- Cruise Ship Chef
- Private Chef
- Food Sales Representative
- Sous Chef
- Food Stylist
- Hospital & Nursing Home Chef
- Restaurant Manager

PROFESSIONAL CAREERS

- 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
- Line Cook
- Cake Decorator



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For Career Tree® tools and materials please visit TFSresults.com and call our team at 330.844.2680.

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