# **CULINARY ARTS**

2023-2024



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 gournet 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)

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)

- 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)

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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*	\$27,330	\$34,940	\$50,720	HS Diploma or Equivalent	6,950		
Chefs and Head Cooks*	\$32,070	\$44,630	\$73,630	HS Diploma or Equivalent	400		
Food Service Managers*	\$34,930	\$56,960	\$98,780	HS Diploma or Equivalent	1,350		
Dieticians and Nutritionists*	\$48,000	\$62,650	\$79,440	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

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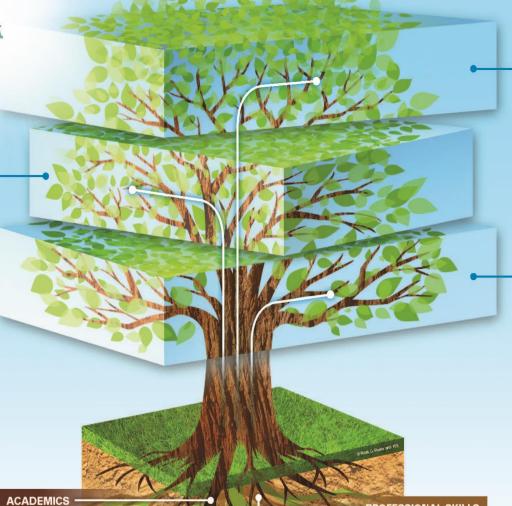


# **TECHNICAL CAREERS**

- 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

**EXPERIENCES** 





# **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

PROFESSIONAL SKILLS

PASSION

- Line Cook
- Cake Decorator

**CULINARY ARTS** 

