



We provide the highest quality education so that all of our students are empowered to lead productive and fulfilling lives as lifelong learners and responsible citizens.

The Culinary Arts Program is available at:

Lindsey Hopkins Technical College Miami Lakes Educational Center & Technical College

Robert Morgan Educational Center & Technical College

South Dade Technical College

- Accredited by the Council on Occupational Education
- **↗** Industry Certified Instructors
 - Financial Aid Available to Those Who Qualify
 - Day and Evening Classes

CALL 305.558.8000

THE SCHOOL BOARD OF MIAMI-DADE COUNTY, FLORIDA

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Anti-Discrimination/Harassment (Students) - Board Policy 5517 and 5517.02 M-DCPS does not discriminate on the basis of sex, race, color, ethnic or national origin, religion, marital status, disability, age, political beliefs, sexual orientation, gender, gender identification, social and family background, linguistic preference, pregnancy, or any other basis prohibited by law in its educational programs, services or activities or in its hiring or employment practices. Please refer to School Board Policies 5517 - Anti-Discrimination/Harassment (Shodents) and 5517.02 - Discrimination/Harassment Complaint Procedures for Students Questions, complaints or requests for additional information regarding discrimination or harassment may be sent to: Executiv Director, Civil Rights Compilance Office, 155 NE 15 Street, Suite P-104E, Miami, Florida 33132; PH:305-995-1580 or e-mail address: cr@dadeschools net.

The District also provides equal access to its facilities to the Boy Scouts and other patriotic youth groups, as required by the Boy Scouts of America Equal Access Act.



CULINARY ARTS



TEACHING THE BASICS

UPGRADING SKILLS

IMPROVING PERFORMANCE

PROVIDING NEW CAREER OPTIONS

WWW.CAREERINAYEAR.COM







Culinary Arts: Express your creativity with food.

Introduction

This program prepares students for employment as cooks and/or assistant pastry chefs in the hospitality industry. Supplemental training is provided for persons previously or currently employed in culinary occupations. The course includes food preparation and food serving. Baking and cake decorating techniques are also a part of the program. Training in communication, leadership, human relations, and safe efficient work practices completes the skill set in this field.

Employment Opportunities

Commercial foods and culinary arts program graduates may work in restaurants, health facilities, housing facilities hotels, and other hospitality related industries.

Employment for chefs and head cooks is projected to grow 9 percent from 2014 to 2024, about as fast as the average for all occupations.

Career Opportunities

- **77** Food Server
- Salad Chef
- **7** Garde Manager
- **7** Utility Cook
- Breakfast Cook
- 7 Line Cook
- Sous Chef

Salary

The average wage for chefs and head cooks is \$23.43 hourly, or \$54,820 annually.

Executive Chef

77 Cake Decorator

77 Pastry Chef

77 Research and

Development Chef

77 Baker

For more information call 305 .558 .8000 or visit www.careerinayear.com

Address:				
City:			State:	. Zip:
Phone:	Cell:	Email:		
How would you like to be contacted?	ed? Phone □	Cell: □	Email: □	
Best time to reach you: M	Morning: □	Afternoon: ☐ Evening: ☐	ē. □	