

Culinary Arts

Step ahead!

Get the skills and experience that will put you a step ahead, be it in college or a rewarding career.

Explore foreign cuisines

Use your creativity in baking and pastry design

Operate commercial kitchen equipment

Earn Servsafe national credentials



"This program taught me how to adapt to new situations and the skills that I will need to be successful in whatever career path I choose"

- Shantel Wright, 2008 graduate

Call 763-3343

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Enriching Lives Through Education

Culinary Arts

Program highlights

- Learn dry and moist heat cooking techniques
- Practice methods for producing pastry
- Work with pasta-making equipment to produce fresh pasta
- Complete a research cooking project exploring a foreign cuisine
- Prepare and present large quantities of food for group events
- Participate in job shadowing programs
- Servsafe national credential



Step ahead to college

Earn credit at SUNY Cobleskill.

By successfully completing this course and maintaining a high average, you can earn credit from SUNY Cobleskill, placing you a step ahead of your peers.

Other college choices

These schools, along with many others across the country, offer programs in the culinary field:

- Broome Community College
- SUNY Delhi
- CIA Hyde Park, N.Y.
- Johnson and Wales University, R.I.



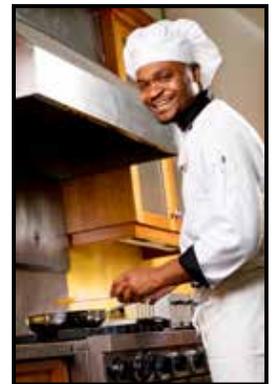
High school academic credit

This course has received program approval through the New York State Education Department, enabling students to earn one unit of integrated English language arts, math and/or science credit.

Step ahead to a promising career

Students who successfully complete this program are prepared for the workforce. Here are a few examples of jobs awaiting successful students:

- Executive chef
- Pastry chef
- Delicatessen employee
- Line cook
- Short order cook
- Personal chef



INTERMEDIATE LEVEL

Learn to Earn!

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www.btbores.org

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