

OVERVIEW

The Culinary Arts program prepares students for a career in the food and beverage industry. Students are introduced to occupations and educational opportunities related to the planning, directing, or coordinating activities of a food and beverage organization or department. Students learn cooking and baking skills, catering, and restaurant management while also gaining communication, customer service, and time management skills. Students in the program run a bistro, quick service food counter, and catering program. This hands-on, real-world experience allows students to solidify their knowledge in food safety and sanitation, ethnic cuisines, handling and choosing fresh meats and vegetables and restaurant management.

AVAILABLE INDUSTRY CERTIFICATIONS

Students have the opportunity to earn Industry Based Certifications. These certifications help students stand out in interviews, help students gain confidence in a subject area, and give students valuable experience in preparing for the level of rigor required for industry certification exams they may face in the future.

ServSafe Manager

Students who enroll in Culinary Arts I at Miller Career and Technology Center have the opportunity to earn this certification.