

mastery

Training will prepare students for any food service training job. Jobs include: baker assistant, chef assistant, pastry chef and restaurant manager.

REFUND POLICY

If OACES cancels a class for any reason that a student has paid tuition, 100% of the tuition will be refunded within 45 days of the scheduled class start date. If a student chooses to withdraw they are required to meet with a School Counselor to complete the Withdrawal Form. Withdrawal before the start of class: 100% of tuition. Withdrawal the end of the first week of classes: 75% of tuition. Withdrawal before the end of the second week of classes: 50% of tuition. Withdrawal before the end of the third week of classes: 25% of tuition. Withdrawal after the end of the third week of classes: no refund.

OACES CULINARY PROGRAM

The OACES Culinary Program provides students with an introductory experience to the food service industry in addition to daily operation of the OACES cafe.

The Culinary Program focuses on quality of preparation and presentation in both small and large quantity cooking. Both theory and hands-on experience are included in areas such as: menu planning, methods of cookery, food control, sanitation and food costing. Advanced instruction includes basic managerial and supervisory techniques.

Training Duration: 624 hours (3-6 months)

Schedule: 9:00 a.m. - 3:30 p.m., 5 days a week schedule, Monday–Friday

Admission/Academic Requirements: Class open to all students. No technology experience required.

Performance Expectations: Exemplary attendance, be able to lift 50 lbs. No food allergies that can result in immediate hospitalization.

Costs: 2018 – 2019 Tuition for Culinary Program is \$5,000. Financial Assistance for Career Training classes will be assessed on an individual basis at Intake. To schedule an Intake date go to oaces.net and click on "Enroll Now"

Career Opportunities

- According to the Bureau of Labor Statistics, the average annual salary of cooks was \$23,970 in 2017. The average annual salary of chefs and head cooks was \$49,950 in 2017.
- The restaurant industry is the country's largest employer after government with over 12.5 million jobs. According to the Bureau of Labor Statistics, employment of cooks is projected to grow 6% from 2016 to 2026.
- Post-secondary education includes clinical dietetics, culinary arts, food service administration, hospitality services, hotel management and pastry arts.



Program of Study & Technical Competencies

Foundational Skills

- Identify safety hazards in the kitchen
- Complete ServSafe Starters® Employee Guide
- Understand/demonstrate various methods and units of measure for measuring ingredients
- Identify common kitchen tools used to measure
- Maintain OACES minimum attendance standards
- Participate in operation of the Hart Street Café
- Food handler's cart

Nutrition & Menu Basics

- Identify the sources of major nutrients, i.e. carbohydrates, fats, proteins and vitamins
- Identify common food allergies and appropriate substitutions
- Describe the function and importance of the menu
- Identify various types of menus

Tools & Equipment

- Identify the basic tools and equipment used in the kitchen
- Demonstrate the proper use, cleaning, sanitizing and storage of common kitchen tools and equipment
- Identify common knives used in the kitchen and their parts
- Demonstrate safe use of knives

Recipe Basics & Cooking Principles

- Identify the major parts of a recipe
- Demonstrate the ability to read and interpret a recipe before preparation begins
- Describe moist heat and dry heat cooking methods and other applications that use these methods, i.e. blanching, deglazing, reducing, etc.

- Describe how to create different flavors in foods through cooking techniques and combination of ingredients

Food Preparation & Production

- Identify techniques and demonstrate ability to prepare breakfast foods
- Identify techniques and demonstrate ability to prepare salads, dressings and sandwiches
- Identify techniques and demonstrate ability to prepare stocks, soups and sauces
- Identify techniques and demonstrate ability to prepare various starches
- Identify techniques and demonstrate ability to prepare beef, pork, poultry and seafood
- Identify methods and demonstrate ability to prepare various pastry items

Food Handler Skills

- Complete ServSafe chapter reviews, study questions and quizzes for the following modules:
 - Food Safety is Important
 - Good Personal Hygiene
 - Controlling Time and Temperature
 - Preventing Cross-Contamination
 - Cleaning and Sanitizing
 - Job Specific Guidelines

Certifications/Instructional Outcomes

- ServSafe Food Handler
- ROUXBE - Online cooking school
- American Red Cross Adult & Infant CPR/First Aid, AED Machine
- Culinary - Level 1
- Culinary - level 2