



Culinary Arts

Don't be afraid to take whisks! Build your culinary skills and techniques at EASTERN so you can compete in this field. Students also have the potential to earn up to nine transferable college credits through a statewide articulation agreement with Montgomery County Community College. This two-year half-day program enables students to acquire a variety of skills including soup and sauce preparation, preparation of meat, fish and poultry entrees, baking, kitchen sanitation, purchasing and inventory controls. One-year seniors will be considered if space is available in the program.

- **Career Pathways:**
Program prepares students for entry level employment as a prep cook, cook, or chef. With further education and experience, students can find opportunities in occupations such as food and beverage management, grocery and retail prepared foods, country club food services, cafeteria production and fast food franchise food production.

- **Postsecondary/Advanced Placement:**
Students have continued their education at Art Institute of Philadelphia, Bucks County Community College, Culinary Institute of America, Indiana University of PA, Culinary Institute of America, Delaware Valley College, Johnson and Wales University, Millersville University, Montgomery County Community College, Penn State, Temple University, The Restaurant School, and Widener University.

Culinary students continuing their education in this field may also qualify for advanced placement college credit at Pennsylvania College of Technology and articulation credit with Montgomery County Community College.

- **Industry Certifications:**
Students can earn ServSafe Food Handlers certification, which is an entry-level food safety training and certificate program administered by the National Restaurant Association; ServSafe Manager certification, which is required in a food services supervisory role; and S/P2 – Culinary, which is an online certification that teaches safety, sanitation, and career readiness skills.

- **Materials and fees:**
Approximately \$135 - \$150

CULINARY ARTS

Career Pathways

START AT EASTERN

Technical Academic Education

DIPLOMA FROM PARTICIPATING HIGH SCHOOL

EASTERN CERTIFICATE OF COMPLETION

CAREER OBJECTIVES:

- Prep Cook
- Cook
- Chef

INDUSTRY CERTIFICATE

- Servsafe Food Handlers
- Optional: Servsafe Manager

ENTER THE WORKFORCE AS AN ENTRY LEVEL RESTAURANT EMPLOYEE SUCH AS A PREP COOK

Zoe's Kitchen

Whole Foods

Riveria Pizza

TWO YEAR OPTIONS

Specialized Technical Training/College Education

ASSOCIATE DEGREE PROGRAMS THAT ALIGN:

- Culinary Institute of Montgomery County Community College
- Bucks County Community College

- Philadelphia Community College
- Culinary Institute of America
- Restaurant School of Walnut Hill
- Indiana University of Pennsylvania

ENTER THE WORKFORCE AS A LINE COOK, SOUS CHEF OR KITCHEN MANAGER

Rydal Long Term Care

Wawa

Giant Foods

FOUR YEAR OPTIONS

Advanced Degrees & What They Lead To

BACHELOR DEGREE PROGRAMS THAT ALIGN:

- Johnson and Wales University
- Drexel University
- Penn State University
- Paul Smith College
- Temple University
- Widener University

WITH EXPERIENCE & EDUCATION, THIS PATHWAY CAN LEAD TO JOBS SUCH AS:

- Line Cook
- Sous Chef
- Kitchen Manager
- Baker

ENTER THE WORKFORCE AS A CHEF OR FOOD BEVERAGE MANAGER

Weinrich Bakery

Lochel's Bakery

Wesley Enhanced Living