

CULINARY ARTS

PROFFESIONAL CULINARY ARTS PROGRAM

Art of Cooking students obtain a foundational knowledge and skills in the fundamental techniques and theories of the culinary arts and in industry practices. Through applied coursework and hands-on experiences students will build the necessary skills and abilities to confidently meet the challenges of the food service industry. The curriculum is based on classical principles emphasizing modern techniques and trends in both the classroom and the kitchen. Students are prepared for entry-level employment in the culinary industry such as entry-level prep cooks, line attendants, and entry-level pastry assistants.



- European I
- European II
- European III
- Asian - Korean Fusion
- Asian – Japanese Fusion
- Asian - Chinese Fusion
- Asian – Vietnam, Thailand, Laos Fusion
- Mexican Cuisine
- Vegetarian Cuisine
- Desserts, Plating, & Presentation
- Introduction to Baking & Pastry
- Creative Cooking
- Nutrition
- French Wines, Liquor, & Soft Drinks
- Restaurant Operating & Management
- Science of Culinary Arts
- Recipe Writing Techniques
- Food Safety & Sanitation
- Catering Operation & Party Planning
- ESL/ Korean
- Parctical Kitchen Operation

RECREATION CULINARY PROGRAMS



RECREATIONAL CULINARY PROGRAM -- EUROPEAN CUISINE (French & Italy)

In this hands-on cuisine class, students will learn the fundamental and a large variety of recipes of European cuisine. Such fundamentals like the techniques of making main dishes and appetizers that will help them in their career of becoming a great chef.



RECREATIONAL CULINARY PROGRAM -- JAPANESE CUISINES FUSION

This course will show you the elegance and grace of the Japanese cuisine. This class will teach the basics of seasoning and the cutting edge technique of cooking Japanese style seafood. After this course, students will understand the unique Japanese cuisine.



RECREATIONAL CULINARY PROGRAM -- KOREAN CUISINE

The joy of making Korean cuisine can be taught in this simple course. This course teaches the seasoning of the variety of recipes such as Kimchi, and bulgogee, and even complex recipe like japchae. All your favorite Korean food will be taught in this exciting course.



RECREATIONAL CULINARY PROGRAM -- BAKING BAKING AND DESSERTS

Learn the basics and techniques of professional bakers by taking this course. This course offers the secret of making delicious, fluffy breads and creamy, delectable desserts. This easy and short course will help you bake better within each class.

CPCS HELPS YOU

- CPCS will help and offer to found jobs after graduation
- Through the Food Association, we will search and recommend jobs
- Uses Letter of Recommendation based on the school record for a better chance
- Existing Board Members give CPCS student's preference of job opportunities.

You Can be...

Executive Chef:

An executive chef or Chef de Cuisine is the highest ranking member in the staff. They are responsible for the daily operations of a kitchen and generally do more supervising than cooking. Executive chef oversees all the kitchen staff and can hire additional chefs. They plan menus, determine serving sizes and food costs, order food supplies, coordinate the work of the kitchen staff, and direct the preparation of meals.

Sous Chef:

The sous chef is the second in command behind the executive chef and typically assumes the role of the executive chef if absence. Sous finish and decorate special dishes or presentations. They also have responsibilities that are not cooking related, such as maintaining kitchen records, estimating the types and quantities of food that need to be purchased, and inspecting the kitchen along with its equipment and utensils.



Station/ Line Chef:

Station/Line chef are responsible for the actual cooking. Station chef may also be named for the item they cook. They work at specific parts of the kitchen and stay at their station. Different Types of

Station Chef:

Entrée Chef

Fish Chef

Roast Chef

Grill Chef

Vegetable Chef

Roundsman/Swing Chef

Cold-Food/ Pantry Chef

Pastry Chef

Apprentice Chef:

A position as an apprentice chef is a learning opportunity. Usually an apprentice chef will work as part of a kitchen team, under the supervision of a station chef, until they gain experience and understand the operation and procedures of a particular station or kitchen. Responsibilities may include food preparation tasks such as slicing and dicing as well as cooking.

Research Chef:

Chefs with a background in food science could combine that knowledge with their culinary expertise in a position as a research chef, testing new products and equipment for food manufacturers, marketers, restaurant chains, and other companies involved in the production of food products.

Chef Instructor:

A professional and experienced chef who teaches at a culinary school. A chef instructor teaches the tricks and insight whilst teaching the culinary theory and techniques using their experiences.

Caterers:

Caterers cater for parties and serves the food. They cater for functions and events such as parties, weddings, conferences, corporate outings, banquets, etc. They also have a flexible schedule and workload.

Catering Manager:

Catering managers arrange for food service in a hotel's meeting and convention rooms. They coordinate menus, cost, staff arrangement, and schedules.

Personal Chef:

Personal chefs plan and prepare meals in private homes for individual clients. They usually purchase the groceries and supplies they'll need and clean the kitchen after the meal is served. Some personal chefs run their own business; and rather than working for just one, they work for several. Managing several individual clients requires time management and organization skills in addition to cooking expertise; but it offers flexibility and allows chef to control their own schedule and workload.



**Challenge yourself by following your DREAM!!
Your future begins at CPCS.**