



## Academy of Culinary Arts

### Arthur R. Sypek Center

In September 2016, the Mercer County Technical School District launched a full-time, 4 year Academy of Culinary Arts at the Arthur R. Sypek Center. The Academy of Culinary Arts provides Mercer County high school students with an academically challenging and rigorous curriculum. Students work toward the completion of Mercer County Community College credits and industry credentials while in high school. In addition, student learning is enhanced through key business partnerships allowing for multiple workplace readiness and experiential learning opportunities.

#### OCCUPATIONAL OUTLOOK

A Spring 2015 report indicates Food Service jobs are projected to continue creating the greatest number of new jobs (26,300) in the Retail, Hospitality and Tourism sector from 2012 to 2022. This indicates a faster than average growth.

#### RELATED CAREERS

Private chef, restaurant owner, restaurant manager and hospitality manager.

#### QUALITIES FOR SUCCESS

Business skills, communication skills, creativity, dexterity, leadership skills, physical stamina, sense of taste and smell, and time-management skills.

#### SKILLS /KNOWLEDGE

- Determining food presentation and creating displays
- Planning menus and banquet events
- Monitoring kitchen safety and food sanitation

Source: [www.bls.gov](http://www.bls.gov)



Mercer County Technical Schools  
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# 2021-2022

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## Typical Scope & Sequence of Courses

Core	Grade 9	Grade 10	Grade 11	Grade 12
<b>English</b>	English I	English II	English III	ENG101 English Composition (3 credits)
<b>Social Studies</b>	World History	US History I	US History II	HOS115 Food and Culture (3 credits)
<b>World Language/ Other</b>	Spanish I	Spanish II	Financial Literacy (online)	HOS210 Advanced Kitchen Skills/Cafe (3 credits)
<b>Biological and Physical Science</b>	BIO113 The Biology of the Organism (3 credits)	Environmental Science	Chemistry	HOS217 Professional Baking I (3 credits)
<b>Mathematics</b>	Algebra I	Geometry	Algebra II	HOS111 Culinary Math (1 credit)  HOS109 Advanced Culinary (3 credits)
<b>Physical Education</b>	Fitness & Health I	Fitness & Health II and Drivers Education	Fitness & Health III	HPE111 Concepts of Health and Fitness (2 credits)  HOS116 Techniques of Healthy Cooking (3 credits)
<b>Interdisciplinary Studies</b>	Culinary Arts I  HOS118, 100, 101 (6 credits)	Culinary Arts II  HOS102 (3 credits)	Culinary Arts III  HOS217 (3 credits)	THR101 Arts/ Performing Arts Elective (3 credits)  HOS102 Volume Food Preparation (3 credits)
<b>Internship</b>				Senior Internship/ CIE Placement (Possible credit)