



2021-2022

The Academy of Culinary Arts

School Profile

ABOUT THE ACADEMY OF CULINARY ARTS

The Mercer County Technical School District launched the Academy of Culinary Arts in September 2016. The new full-time, 4-year high school program is located at the Arthur R. Sypek Center. Students will work toward the completion of Mercer County Community College credits and industry credentials while in high school. In addition to taking college courses while in high school, student learning will be enhanced through key business partnerships allowing for multiple workplace readiness and experiential learning opportunities.

MISSION STATEMENT

It is the mission of The Academy of Culinary Arts to provide a highly specialized learning environment which promotes the development of a confident, well-rounded culinary professional through unique academic experiences specific to the field.

This will be achieved by:

- implementing challenging cross curricula experiences that promote critical thinking skills and foster opportunities for leadership
- embracing high professional standards in ethics and character development
- providing authentic clinical experiences and internships through professional and community partnerships
- utilizing commercial kitchen equipment that will enhance employment and academics

ADMINISTRATION

Dr. James Fazzone, Interim Superintendent
Mr. Jared Warren, Principal

GUIDANCE

Lance Simek, School Social Worker
Catherine Kloss, Psychologist

LOCATION

The Academy of Culinary Arts at the Sypek Center
129 Bull Run Road
Pennington, NJ 08534
T: 609.737.9784



2020 ProStart Culinary Team - Gold Medal



www.mcts.edu



ACCREDITATION

Mercer County Technical Schools is certified by the New Jersey State Department of Education and is also accredited by the Middle States Association of Colleges and Schools.

CLASS LENGTH

Classes are 80 minutes and are on a rotating A/B block schedule.

CLASS RANK

The Academy of Culinary Arts does not rank its students.

COLLEGE CREDIT

Students will be prepared to undertake college level classes at Mercer County Community College during their junior/senior year in high school. These classes will carry college credit equaling half of their associates degree and are transferable to a four-year college or university. High school seniors will enroll in courses at Mercer County Community College and earn college credits.

CREDENTIALS

Students will earn a ServSafe certificate in their first year. This will carry over into the industry and help secure employment, as many restaurant owners and managers find potential employees with a ServSafe certification more attractive, and cost efficient. The ServSafe Manager Certification is accredited by the American National Standards Institute (ANSI) under the Conference for Food Protection Standards. We are a registered ProStart academy.

ENROLLMENT

There are 74 students enrolled in grades 9-12. An additional 30-35 students will be admitted in each subsequent year.

EXPERIENTIAL LEARNING

Students have the opportunity to demonstrate what they've learned by participating in such co-curricular student organizations as SkillsUSA and ProStart. In addition, students may elect to participate in the Debate Team, Student Council, and Yearbook.

FACULTY

The average teacher-to-student ratio is 1:20.

LOCATION

The Academy of Culinary Arts is located at the Arthur R. Sypek Center in Pennington, New Jersey.

STRUCTURED LEARNING EXPERIENCE

SLE will support learners as they gain experience in the culinary field by restaurant management, cooking for large events, and many more.

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.

FACTS AT A GLANCE

\$899 billion: Restaurant industry's projected sales in 2020 • 1.6 million: New restaurant jobs created by 2030

- Restaurants employ more minority managers than any other industry
- 9 in 10 restaurant managers started in entry-level positions



RELATED CAREERS

Private Chef, Restaurant Owner, Restaurant Manager, Food Science, Food Manufacturing, Front House, Chef, Event Planner, Food Scientist, Food Service Manager, Head Cook, Sous Chef, Pastry Chef, Baker, Dietitian, Restaurateur, and Hospitality Manager

QUALITIES FOR SUCCESS

Business skills, communication skills, creativity, dexterity, leadership skills, physical stamina, passion for food, a drive for success, and time-management skills.

SKILLS /KNOWLEDGE

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

CURRICULUM

Students in The Academy of Culinary Arts will learn and practice skills that prepare them for diverse post-secondary education and training opportunities, from apprenticeships and two-year college programs to four-year college and graduate programs.

Core	Grade 9	Grade 10	Grade 11	Grade 12
English	English I	English II	English III	ENG101 English Composition (3 credits)
Social Studies	World History	US History I	US History II	HOS115 Food and Culture (3 credits)
World Language/ Other	Spanish I	Spanish II	Financial Literacy (online)	HOS210 Advanced Kitchen Skills/Cafe (3 credits)
Biological and Physical Science	Biology (3 Credits)	Environmental Science	Chemistry	HOS217 Professional Baking I (3 credits)
Mathematics	Algebra I	Geometry	Algebra II	HOS111 Culinary Math (1 credit) HOS109 Advanced Culinary (3 credits)
Physical Education	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)
Interdisciplinary Studies	Culinary Arts I HOS 118, 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)
Internship				Senior Internship/ CIE Placement (Possible credit)

Total MCCC credits: Up to 39+
High School Credits: satisfied

All courses may be subject to change

GRADING SYSTEM

Grades earned are determined by instructors at the end of each marking period and are recorded on the student's grade report, which is maintained by Student Pupil Services.

Letter grades have the following quality point values: A+=4.0, A=3.9, A-=3.8, B+=3.7, B=3.5, B-=3.0, C+=2.7, C=2.5, C-=2.0, D=1 and F=0. Other grades do not count in the quality point average.

Grades		Nominal %	QPA Quality Point Average
A+	Super Achievement	97-100	4.0
A		93-96	3.9
A-		90-92	3.8
B+		87-89	3.7
B	Above Average Achievement	83-86	3.5
B-		80-82	3.0
C+		77-79	2.7
C	Average Achievement	74-76	2.5
C-		70-73	2.0
D	Minimally Passing	60-69	1.0
F	Academic Failure	0-59	0.0
S	Satisfactory	60-100	
NC	No Credit	0-59	
WP	Withdrawn Passing–No evaluation		N/A
WF	Withdrawn Failing–No evaluation		N/A
Temporary Grades			
N	No grade report by the instructor		N/A
I	Incomplete–no credit earned		N/A
<p>"I" indicates that the instructor is affording extra time for a course grade to be earned.</p> <p>The amount of extra time is determined by the instructor, up to a maximum of two calendar weeks after grades are submitted. An "I" grade not resolved with two calendar weeks is changed to an F grade as appropriate to the course.</p>			