

2021-2022

CULINARY ARTS



**Career and Technical
Education (CTE)**

Mrs. Badruddin
Mr. Torres



Key Points

Presentation Outline

- Overview of The Program
- Diet and Nutrition
- Basic Foods
- Foods Service Prep
- University Partner
- SkillsUSA
- Social Media Roll Out

Culinary Arts





Objectives of the Culinary Program: To prepare students not only for post secondary culinary education but also for entry level foodservice workers.

Overview of The Program

- Focus on food safety & kitchen sanitation
- Basic knife skills
- Food preparation/Cooking techniques
- Tableservice



Diet & Nutrition



Basic Foods



Food Service Prep

Culinary Arts



With Mrs. Badruddin

Presentations are communication tools that can be used as demonstrations, lectures, speeches, reports, and more. It is mostly presented before an audience. It serves a variety of purposes, making presentations powerful tools for convincing and teaching.



With Creativity.

Diet & Nutrition

The introductory course to Culinary Arts career track. The course emphasizes on nutrition. The goal is to provide our students with adequate knowledge about nutrition and food preparation skills to prepare healthy meals.



ORANGE HIGH SCHOOL



Basic Foods

The focus in the course is to develop skills in selecting, storing and preparing meat, poultry, seafood, vegetables, fruits and grains.

We Are Proud!



Foodservice Preparation

We are
Tornadoes!

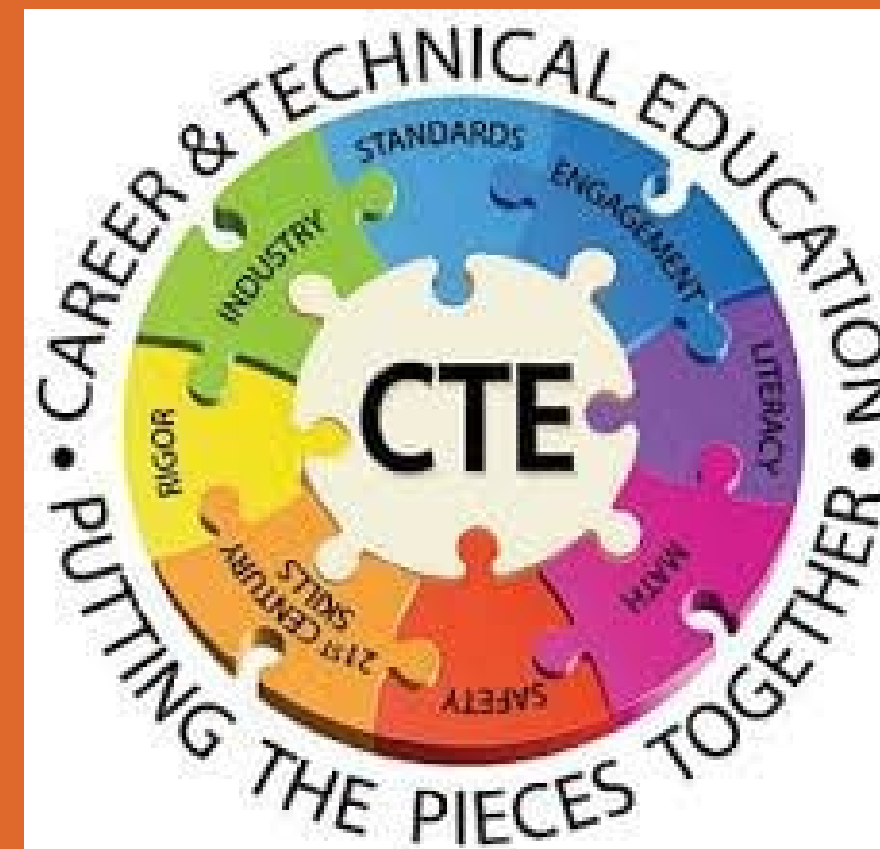
It is a full year course, with a focus on foodservice management and food preparation skills. Students can achieve ServSafe Foodservice Manager Certification by passing the exam offered by National Restaurant Association.



Culinary Arts



It is a full year course in which students sharpen their skills, engage in internships if possible.



University Partner



Hudson County Community College

Explore your creativity and find the pathway for your exciting career in culinary arts. With a degree in culinary arts, you will discover worldwide opportunities that will make your dreams come true.

Montclair Community Garden

Educating and engaging the community through farm, food and health.

Montclair Community Farms is a local non-profit. Our mission is to serve as a local hands-on resource that engages and educates the community through urban farming, affordable food access and healthy living. At the heart of Montclair Community Farms is its Coalition, partners, and community volunteers.





SkillsUSA is a partnership of students, teachers and industry working together to ensure America has a skilled workforce. SkillsUSA helps each student excel. We provide educational programs, events and competitions that support career and technical education in the nation's classrooms.



SkillsUSA Career Essentials: Experiences is the next generation of employability skill-building curricula developed for today's students.



The SkillsUSA Framework illustrates how students fulfill the mission of the organization “to empower members to become world-class workers, leaders and responsible American citizens.”

Welcome to Orange
High School

Thank You.

