

• CULINARY ARTS •

WHAT'S ON THE MENU?

The culinary arts program at CWCTC incorporates classroom theory with hands-on training to prepare students for careers in culinary arts and restaurant & foodservice management. Practical experience is provided through actual food preparation and operation of the onsite, student-run CRAVE Café & Bakery.

WHAT YOU WILL LEARN



COOKING
METHODS



BAKING
METHODS



KNIFE
SKILLS



FOOD SAFETY
& SANITATION



MENU
PLANNING



RESTAURANT
MANAGEMENT



&
MORE!

INDUSTRY CERTIFICATIONS

ServSafe Food Handler

The ServSafe Food Handler Certificate verifies basic food safety knowledge and is for individuals in food handler employee-level positions.

ServSafe Allergens

The ServSafe Allergens Certificate verifies that foodservice employees and managers have the critical knowledge needed in order to accommodate guests with food allergies and respond to emergencies should they occur.

ProStart® Certificate of Achievement

The ProStart National Certificate of Achievement (COA) is an industry-recognized certificate that signifies a strong foundation in the basic management and culinary skills considered critical to success by industry leaders.

COLLEGE ARTICULATIONS

- IUP Academy of Culinary Arts
- Johnson & Wales University
- Lincoln Technical Institute
- The Culinary Institute of America
- Walnut Hill College
- Westmoreland County Community College

PROSTART PROGRAM

- Additional college articulations offered at:
 - Pennsylvania College of Technology
 - Pittsburgh Technical College
- Learn from the latest, industry-driven curriculum: the ProStart Program's "Foundations of Restaurant Management & Culinary Arts".
- Scholarship opportunities available at the state and national level.
- Chance to compete at the annual Pennsylvania ProStart Student Invitational in culinary arts or restaurant management.



This is how we
Roll

