



Culinary Arts Management

2-Year Program

Plattsburgh Campus

The Culinary Arts Management Program teaches students the foundation skills needed for a career in the hospitality industry. Students will utilize the two-year ProStart curriculum, supported by the National Restaurant Association, which includes classroom study, lab work, mentored work experiences, and hands-on applications operating the on-site commercial kitchen. Students will plan, prepare and serve meals and menu items, increasing their knowledge of food science and restaurant operations.



Program Highlights

Culinary Arts

- Catering
- Desserts and Baked Goods
- Fruits and Vegetables
- Global Cuisine
- Meat, Poultry, and Seafood
- Nutrition
- Potatoes and Grains
- Safety and Sanitation
- Salads and Garnishes
- Stocks, Soups, and Sauces
- Safety and Sanitation

Restaurant Management

- Business Math
- Customer Relations
- Dining Room Service
- Food Costs Control
- Management
- Marketing
- Purchasing and Inventory Control
- Standard Accounting Practices

Career Connections

- Baker's Assistant
- Busperson
- Cake Decorator
- Caterer
- Chef
- Food & Beverage Manager
- Front Desk Manager
- Host
- Line Cook
- Maitre D'
- Pastry Chef
- Prep Cook
- Restaurant Owner or Manager
- Short-Order Cook
- Waitperson
- Dietary Aide
- Health-Care Cook
- Entrepreneurship

Articulation Agreements

- Clinton Community College
- Culinary Institute of America
- Johnson & Wales
- Paul Smiths College
- SUNY Broome
- SUNY Canton
- SUNY Cobleskill
- SUNY Delhi
- SUNY Plattsburgh
- Schenectady Community College

Certifications

- National Restaurant Association (NRA)
- ServSafe, and First Aid/ CPR
- NWRC/21st Century Skills

Course of Study

Level 1

- Orientation
- Food and Workplace Safety
- CPR/AED Certification
- Introduction to Commercial Equipment
- Customer Service
- Knife Skills
- Fruit and Vegetable Identification/Usage
- Introduction to Table Service
- Bakeshop Fundamentals/Holiday Project
- Management Essentials/ Microsoft Office
- Potatoes and Grains
- Career Exploration/ Employability Skills
- Stocks, Soups, and Sauces
- Industry Internships

Level 2

- Orientation
- Food and Workplace Safety Review
- ServSafe Certification
- Culinary Techniques Refresher
- Breakfast Cookery
- Purchasing and Inventory
- Salads and Sandwiches
- Cost Control
- Advanced Bakeshop
- Meat, Poultry, Seafood and Fabrication
- Marketing
- Organic, Local, Sustainable
- Global Cuisine/Taste of the World
- Industry Internships

