



Pre-CTE Food Services

Grades 9 - 12

Plattsburgh Campus

Pre-CTE Food Services allows students the opportunity to explore entry level positions in the industry while working on employability skills needed to be successful in the workforce. Students will have the opportunity to work in our on-site specialized commercial kitchen, school cafeterias, and other industry related facilities to fulfill work-based learning hours towards the NYS CDOS Credential. Students will work on targeted skills in the areas of cold food preparation, kitchen helper, storage, inventory, serving, product identification, and nutrition. Students will gain skills necessary to meet job entry requirements with a strong base for growth and continued education within the industry.



Program Highlights

- In House Work Site
- Employability Skills
- Co-Teaching Model
- High Quality Instruction

Career Connections

- Entry Level Food Service Workers
- Banquet Server
- Stock Clerk
- Cold Food Server
- Table Busser

Certifications

- NYS CDOS Commencement Credential

Further Education

- Culinary Arts Management (CV-TEC)

Course of Study

Hospitality Core

- Identify career opportunities
- Prepare letter of application
- Prepare resume
- Complete job application

Culinary Core

- Tool & equipment identification and usage
- Knowledge of culinary terminology
- Apply ServeSafe guidelines
- Workplace safety
- Nutrition

Kitchen Helper

- Sweep and mop floors
- Clean kitchen work areas
- Wash pots and pans by hand
- Use dishwashing machine
- Wash and peel vegetables
- Assist kitchen staff

Employability Skills

- NYS CDOS Commencement Credential
- Work Based Learning
- Employability Profile

Storage Clerk

- Product Identification
- Inventory/ Issuing
- Storage

Pantry Cold Food Preparation

- Vegetable Cuts
- Salad Preparation
- Cold Sauces
- Garnishing

Cook

- Apply mise en place
- Read and use recipes
- Convert recipes
- Measure recipes

