

Culinary Arts is a ProStart curriculum and is certified by the National Restaurant Association, meaning students enrolled in this program are receiving top-notch training in the culinary field. If this wasn't enough, students get hands-on experiences operating the Garden Café restaurant at Apollo Career Center during their two years in the program. This involves everything from prepping the menu, serving customers, managing day-to-day operations, and developing what it takes to be in the culinary industry. While using state-of-the-art equipment, students prepare a wide variety of dishes and baked goods and are prepared for careers as a personal chef, sous chef, restaurant manager, caterer and more.

## SKILLS LEARNED:

- Culinary terminology
- Cooking techniques
- Sanitation and safety
- Food and beverage cost control
- Kitchen management and supervision
- Customer service/guest relations

## STUDENT PURCHASED TOOLS:

- 2-inch three-ring binder
- A one-subject notebook (any color but black)
- Basic calculator for Culinary Arts

## UNIFORM DETAILS:

Uniforms are ordered through the Apollo website. All students who were accepted prior to the first day of school are expected to be in uniform by September 14th. Students accepted within the first two weeks of school must be in uniform by October 1st. Students who are not in uniform by these deadlines may be sent home or have daily grade reductions for professionalism.

- Chef coats, black chef pants and nonslip shoes are worn every day. Apollo black long-sleeved shirts will be worn while working in the FOH (café) and will be worn to academics. Chef coat is worn during lab.
- Nonslip leather shoes must be worn in the lab and can be worn all-day
- Jeans and Apollo T-shirts are allowed on Career Tech Tuesdays only (first Tuesday of each month)
- Ripped/frayed jeans, leggings, yoga pants or sweatsuits are not to be worn at Apollo at any time. No jeans in the culinary program except for Career Tech Tuesdays!

### Purchased through online portal:

#### Mandatory:

- Two white chef coats, one black coat
- Chef hat (two styles to choose from)
- 2 pair kitchen pants (these are unisex size and run big)
- 2 short sleeve shirts
- 1 long-sleeved black t-shirt

#### Optional:

- Crewneck sweatshirt (can be worn in academics)
- Jacket

#### Can be purchased anywhere:

- Black nonslip shoes

## CREDENTIALS STUDENTS CAN EARN:

- Successfully completing the ProStart curriculum
- ProStart National Certificate of Achievement
  - Passing two tests
  - 200 hours work hours outside of school in the hospitality field
- ServSafe
  - Manager certification (level 2)
  - Food Handler certification

## COLLEGE CREDIT:

Students may earn up to 22 hours of cost-free college credit.

## TYPICAL SCHOOL DAY SCHEDULE:

- 8:00 am – 2:25 pm
  - Buses leave at 2:20
  - Drivers at 2:25
- First-year students have lab in the morning and second-year students have lab in the afternoon.
  - Some schedules may vary.



## INSTRUCTORS

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