

# Culinary Arts

## Instructor

Carmel Dare

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## Areas of Study

- Management Essentials
- Kitchen Essentials
- Customer Service
- Safety and Sanitation
- Communication
- Marketing
- Nutrition
- Purchasing, Inventory, and Cost Control
- Culinary Arts

## Eligible Students: 11, 12

Using the National Restaurant Association's ProStart curriculum, RTI/C Culinary Arts students spend two years in the classroom mastering the fundamental management and culinary skills needed for success.

Students are trained on industry-specific skills that can be used in all aspects of the restaurant and food service industry. Students also leave the program with employability skills, such as leadership, accountability, teamwork, and responsibility that they can take with them to positions in all industries.

By bringing together the industry and the classroom, the RTI/C Culinary Arts program gives students a platform to discover new interests and talents to open doors for fulfilling careers. It happens through a curriculum that includes all facets of industry, and sets a high standard of excellence for students and the industry.

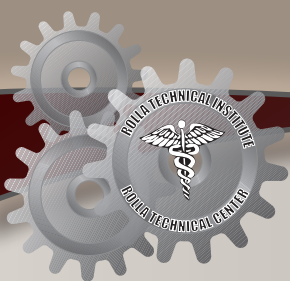
## Embedded Credit

- High school students earn 3 Practical Arts credits, ½ Applied Math, and ½ Applied Communications each year

## Student and Professional Organizations

- SkillsUSA

[rtirtc.rolla31.org](http://rtirtc.rolla31.org)



## Certification Exams

- ProStart National Certificate of Achievement (COA)

The 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.

*To earn this certificate, students must pass both Level One and Level Two program assessments and complete 400 hours of mentored culinary experience.*

- ServSafe Certification

Sanitation certification is required by most restaurants as a basic credential for their management staff. ServSafe is a food and beverage safety training and certificate program administered by the National Restaurant Association. The program is accredited by ANSI and the Conference for Food Protection.

ServSafe Manager Certificate

ServSafe Food Handler Certificate

ServSafe Allergen Certificate

- Heartsaver First Aid, CPR, AED

## Employment Opportunities

- Head Chef
- Line Chef
- Pastry Chef
- Souf Chef

## Dual Credit

- East Central College

## Culinary Arts

### Admission Requirements for High School Students

- Apply with counselor at home high school
- Complete the Rolla Technical Institute/Center application

### Class Meets

- Monday–Friday
- Class follows Rolla Public School District academic calendar

### Accreditations/Certifications

- Missouri Department of Elementary & Secondary Education
- National Restaurant Association—Full Program ProStart School
- Rolla Technical Institute/ Center is accredited by the Commission of the Council on Occupational Education  
7840 Roswell Road, Building 300, Suite 325, Atlanta, GA 30350. Phone (770) 396-3898, Fax (770) 396-3790

