



CULINARY ARTS

Instructors: Chef Jack O'Malley, Chef Kevin Crowell

Our Culinary Arts program is training valued foodservice and hospitality employees. It provides entrepreneurial training in all aspects of cooking and food service. Students learn to multi-task, listen carefully, and to communicate effectively in the workplace..

- Culinary skills:**
- baking
 - vegetable and fruit preparation
 - meat and fish preparation
 - soups, sauces, dessert preparation
 - dining room service

Where are our graduates?

- Alchemy, Edgartown, MA
- Barn and Bowl, Oak Bluffs, MA
- Pebble Beach Golf Club, Pebble Beach, CA
- The Omni, Nashville, TN

- Featuring:**
- Weekly and monthly catering for local groups
 - Collaboration with Island Grown Initiative,
 - The Farm Institute • MVRHS Horticulture

Certifications

- ServeSafe
- First Aid/CPR/AED
- OSHA 10 Hour General Industry

Career Pathways - Culinary Arts

Direct entry into Workforce

- Prep Cook/Line Cook
- Wait Staff
- Host/Hostess
- Bakery Assistant
- Cake Decorator
- Bar Back/Bartender

Post-Secondary Associate's Degree, Certificates Licensure

- Manager (Food Service, Banquet, Restaurant, and Bakery)
- Catering Associate
- Executive Chef
- Meat Grader/inspector
- Food Service Representative
- Food Writer/Critic/Photographer
- Sommelier/Beverage Specialist

4-year Degree

- Dietitian
- Nutritionist
- Food Scientist
- Hotel/Restaurant Manager

Career Outlook

Job growth expected to increase by 10% over the next 7 years.