

Culinary Arts & Restaurant Management

Students are introduced to careers in the hospitality industry by utilizing the standards developed by the American Culinary Federation Education Foundation (ACFEF). This pioneering Career & Technical Education (CTE) program provides instruction in 25 food service areas.

Program Skills & Certifications:

- Basic food production
- Baking and pastry
- Basic knife skills
- Use of industry-standard equipment
- Dining room management
- Cost control



Students

- Learn sanitation and workplace safety
- Work at school functions and community events
- Are provided an opportunity to earn awarded industry-related certification and scholarship opportunities

Internships:

Students may apply for internships through the Work-Based Learning Program to further build upon their hospitality skills and knowledge. These internships are coordinated with local food service operations, coupled with local chapters of the American Culinary Federation and the Restaurant Association of Maryland.

Articulation:

Western has an agreement with the Hotel Culinary Arts & Tourism Institute (HCAT) at Anne Arundel Community College for student to earn up to 12 credits. After earning certification, students may be eligible to test out of courses at ACFEF accredited culinary schools. Students also have the opportunity to participate in dual enrollment during their senior year to accumulate more college credits by taking college courses during the school day.

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