



Wilbur H. Palmer
Career and Technical
Education Center

Culinary Arts

Alvirne's Culinary Arts program prepares students for an exciting career in the food service industry. Students learn cooking and baking techniques; creating a balanced menu; and executing customer service skills at Alvirne's own "Checkers Restaurant". In this two-year program, students learn about proper storage and sanitation procedures, nutrition, and basic knife skills. Students have the opportunity to become ServSafe certified while in high school. Students have the knowledge and confidence needed to succeed in the workplace or to further their education in Culinary Arts.



Sample Occupations for Culinary Arts Graduates (Source: Bureau of Labor Statistics- Occupational Outlook Handbook)

Job Title	Projected Openings Through 2026	Average Salary
Chefs/Head Cooks	14,100	\$45,950
Cooks	147,600	\$23,970
Agriculture & Food Scientists	3,100	\$62,910
Food Service Managers	27,600	\$52,030

For More information: Contact your Local School Counselor OR

Wilbur H. Palmer CTE Center
@Alvirne High School

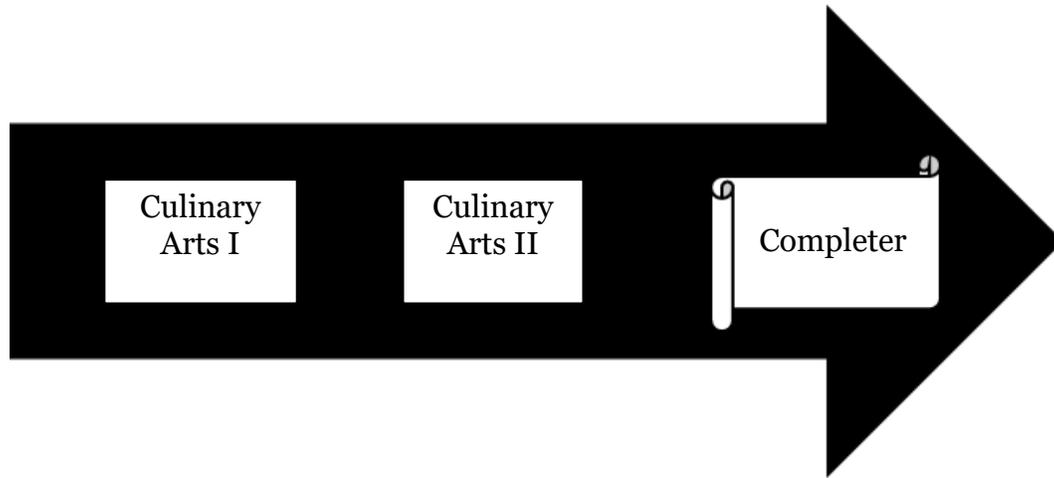
200 Derry Road

Hudson, NH 03051

tel.: 886-1260 x75010

web: <https://cte.sau81.org/>

Culinary Arts Program Path



Course Descriptions

Culinary Arts I: *Grades 10-11; year-long course; CTE 890*

The Culinary Arts I program prepares a student for a career in the food service industry. Students train in the basics of planning, purchasing and preparing food in quantity. Students learn cooking techniques and preparation, selection and use of utensils and equipment and safety and sanitation techniques involved in food preparation. Provide students with entry-level career skills and basic knowledge of how professional kitchens are set up and managed. Demonstrating your skill, knowledge and professionalism in the food service industry gives you a competitive edge over other chefs.

Culinary Arts II: *Grades 11-12; year-long course; CTE892*

Culinary Arts II students study kitchen design and layout, food costs, inventory management and cost controls. Students will further develop their understanding of skills and theories by applying what they learned in Culinary Arts 1. Instruction will include sanitation standards and procedures, baking, mother sauces, classical cuisine, and garde manger. They learn how to plan for and serve at banquets. They receive assistance during the year in making postsecondary plans and/or obtaining employment in the food service industry. This assistance will continue after graduation if needed. Students will have the opportunity to earn up to 6 college credits through Nashua Community College for Fundamentals of Baking and Food Safety & Sanitation as well as nationally recognized ServSafe certification.

***Prerequisite:** Successful completion of Culinary Arts I.

***This course contains embedded mathematics and may be used to fulfill the four-credit math requirement.**