

**HANDS ON SKILLS FOR A  
PROFESSIONAL CAREER  
IN CULINARY ARTS.**

Culinary Arts is an instructional program that prepares students for employment related to institutional, commercial or self-owned food establishments or other food industry occupations. Instruction and specialized learning experiences include theory, laboratory and work experience related to planning, selecting, preparing and serving of quantity food and food products; nutritive values; use and care of commercial equipment; safety; and sanitation precautions. Instructional skills are provided to individuals desiring to become employed in all areas of the food service industry at entry level.



*A Passion  
to Teach.  
A Desire  
to Learn.*



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A Desire  
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**DELAWARE  
VALLEY  
HIGH SCHOOL**

Milford, PA

**Culinary Arts**



**ANNUAL PUBLIC NOTICE of  
NONDISCRIMINATION**

The Delaware Valley School District and Technical Program does not discriminate on the basis of race, color, national origin, sex, disability or age in its programs or activities. Program offerings in Career Tech include: Automotive Mechanics, Building Construction, Electrical Occupations, Culinary Arts, Health Assistant, Early Childhood Education and Business and Marketing. Admission to the programs depends upon availability and class size and district criteria.

**Inquires may be directed to the Title IX Coordinator or the Section 504/ADA Title II Coordinator at:**

**Delaware Valley School District, 236 Route 6 & 209, Milford, PA 18337 or (570) 296-1800.**

252 Route 6 and 209  
Milford, PA 18337

570-296-1850 t

CHEF ALEX NIOSI  
NIOSIA@DVSD.ORG



**GET THE SKILLS FOR A  
PROFESSIONAL CAREER  
IN CULINARY ARTS.**

Cooks and food preparation workers prepare a wide range of foods. Students learn to make soups, salads, entrees, side dishes, and desserts. Students can learn the skills needed to work in a variety of restaurants, as well as other places where food is served, such as grocery stores, schools, and hospitals. Throughout the program, students learn to prepare and cook meals, just like a head cook would. They also learn skills needed to be a food preparation worker who assists the cooks. They perform tasks, such as peeling and cutting vegetables, trimming meat, preparing poultry, and keeping work areas clean and monitoring temperatures of ovens and stovetops.

Students will learn the foundational knowledge needed to advance or be promoted in a working kitchen. These jobs include kitchen managers, food service supervisors, and executive chef.

*Your  
Journey*

*Chef  
Sous Chef  
Pastry Chef  
Caterer  
Food Stylist  
Nutritionist  
Restaurant  
Manager*

*Industry Certificates and National Organizations*



Students from DV participate and compete in FCCLA. It is a national Career and Technical Student Organization that provides personal growth, leadership development, and career preparation opportunities for students in Family and Consumer Sciences education.



Students learn about foodborne illness, how to prevent it and how to train employees in food sanitation. Students earn nationally accredited food safety certification from the National Restaurant Association including Food Handler, Allergen, and Manager certificates.



This course prepares students for the hazards they will encounter in kitchens, dining areas, and other culinary environments. S/P2 gives students the awareness they need to recognize the hazards around them, as well as providing training on skills that are desirable to employers.



**Make your Career SOAR and  
Earn College Credits**

The SOAR program allows skills and tasks gained in high school to be applied to course credit earned at the postsecondary level.

Benefits of SOAR:

- Saving Money on College Tuition
- Saving Time by Shortening College Attendance
- Getting on the Right Career Pathway
- Entering the Job Market Ready
- Getting a Consistent Education



SkillsUSA is a national student organization that develops employability, participatory and leadership skills to complement the occupational skills developed by students in technical education classrooms or work-based learning sites. Culinary Arts students represent DV annually.