



Food Services

The FOOD SERVICES program provides students with knowledge and actual work experience to develop cooking skills. Using standardized recipes, students are provided with opportunities to learn all basic techniques in food preparation along with the related safety, nutrition and sanitation requirements of New York State restaurants, cafeterias and hospitals.

Work Environment

Personnel in the Food Service industry must be able to stand for long hours, have good manual dexterity, work in a hot kitchen, safely work with sharp knives & gas burner flames and have basic knowledge of fractions. Peaks of high production are demanded both daily and seasonally, depending on job location.

Course Outline:

- Storage and Cleaning of Supplies/Kitchen
- Dining Room Service
- Food Preparation
- Baking Techniques
- Cooking Skills
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- Pantry Person Skills
- Catering