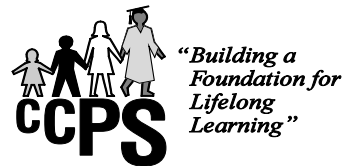




Students will take the following exams:

- ACF-NOCTI—written & practical
- ServSafe



ACF

American Culinary Federation—  
Professional Cooking



Cecil County  
School of Technology  
912 Appleton Road  
Elkton, MD 21921

Phone: 410.392.8879 Fax: 410.392.8884  
Guidance Office: 410.392.8880

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## Career Technology Education

The American Culinary Federation—Professional Cooking program is only offered at the Cecil County School of Technology (CCST).

Students from the five county high schools have the opportunity to begin the American Culinary Federation—Professional Cooking program during the spring semester of their junior year by a designated application process.

Students will complete the program during the fall semester of their senior year. They are encouraged to develop positive work attitudes while building individual skills for success.

Transportation is provided from the home school to and from CCST.

Program fees include the cost of trade appropriate clothing, tools, and materials and license/certification tests. Students may receive certification through the National Occupational Competency Testing Institute. (NOCTI)

Expect Success at CCST  
Certifications, Citizenship, Skills & Technology

## American Culinary Federation— Professional Cooking

**This program will cover the following:**

- Commercial Food Operations
- Cooking Techniques
- Methods of Baking
- Sanitation
- Nutrition
- Front-of-House Operations
- Restaurant Management
- Short Order Cooking
- Food Marketing
- Food Preparation and Production in Quantity
- Cost Control
- Culinary Creativity
- Professionalism
- Hygiene
- Safe Food Handling

***Students earning a B or higher in American Culinary Federation Professional Cooking I & II may receive articulated college credit.***

## American Culinary Federation— Professional Cooking

The Culinary Arts program partners with the American Culinary Foundation (ACF) to prepare students for successful careers in the food and beverage industry. This program educates high school students in professional cooking. Students will progress through a program that includes hands-on education in food production, while developing professionalism and proficiency in cooking, baking, cost control, nutrition, sanitation and food marketing. Students in this program gain practical experience through school-based enterprises and/or work-based in the culinary industry. When the clinical experience is combined with science classes, this program will provide the necessary skills for further education and career success.

*PRE: Algebra I*

*FEE: approximately \$100 for textbook, \$100 for uniforms, \$100 for certification exams*

