



ACF

Students will take the following exams:

- **ACF-NOCTI—written & practical**
- **ServSafe**

Cecil County Public Schools does not discriminate in admissions, access, treatment or employment in its programs and activities on the basis of race, color, gender, age, national origin, religion, sexual orientation, or disabling condition.



**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 & Technical 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 their junior year by a designated application process.

Students will complete the program during 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 final grade of B or higher in all courses in the program sequence 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, \$120 for certification exams

Program Course Sequence

Junior Year, First Semester
Basic Cooking Principles

Junior Year, Second Semester
Introduction to Professional Cooking

Senior Year, All Year
Professional Cooking