



Career & Technical Education (CTE)

Advanced Culinary Experience



www.moboces.org
(315) 361-5700



★ Overview

Advanced Culinary Experience (ACE) is a senior year pathway for select second-year Culinary Arts students. In order to be considered for the program, interested juniors must maintain excellent attendance, a minimum GPA (determined by academic and laboratory performance), as well as demonstrate consistent, dependable work ethic and professionalism. Passage of the ServSafe® Certification exam is also required. Ideal candidates for the ACE program have a desire to continue in the Culinary Arts field at a post-secondary or professional level upon graduation.

In addition to practicing more demanding techniques in the kitchen, ACE students have the opportunity to earn college credit, working toward their MVCC micro-credential in Kitchen Competencies.

Students must successfully complete Culinary Arts I in their junior year to qualify.

★ Units of Study

- Food Service Equipment
- Introduction to Baking
- Stocks, Soups and Sauces
- Nutritional Science
- Meat, Poultry and Seafood
- Desserts and Baked Goods
- Food Service Math

★ Career Options

- Executive Chef, Head Cook
- Food Service Administrator
- Director of Food and Beverage (Hotel)
- Restaurant Manager/Owner
- Dining Room Manager
- Assistant Food Service Manager
- Baker, Short Order Cook, Sous Chef, Cake Decorator, Pastry Chef



★ Course Credits

With the completion of the 2-year program, a student would earn a total of 7.5 credits:

- 3 Units of CTE
- 1 Unit each of English 12, Math, and Science
- 1 Unit of Government and Economics
- .5 Unit of Career and Financial Management

Eligible for NYSED's 4+1 Graduation Option

★ Equipment Needed

Appropriate shoes



★ Class Format

Lectures and kitchen labs; Hands-on experience

★ Features and Benefits of CTE

- **Work-Based Learning:** Students may have the opportunity for internships with local business partners.
- **Technical Endorsement:** Students may earn a Technical Endorsement to their Regents Diploma by passing a nationally recognized industry exam.
- **Industry Credentials:** Students may gain industry credentials by earning professional certifications and other micro-credentials through CTE courses.

★ Leadership Opportunities through CTE

- Regional, State and National competitions
- National Technical Honor Society
- ProStart National Restaurant Association
- SkillsUSA

★ College Articulations/Industry Connections

- Alfred State College
- Monroe Community College
- Mohawk Valley Community College
- Morrisville State College
- SUNY Cobleskill
- NYS Pro-Start Program
- New York State Restaurant Association

★ More Information

Contact your guidance counselor, call our CTE office, attend an open house, or visit us online.