

Monroe CTI Grades 9-12	Culinary Arts CIP Code: 12.0508	Present Education Levels	Action/Need
Classroom Tests	Weekly		
End-of-Year 12 <sup>th</sup> Grade Assessment Test	NOCTI		
Industry Certification Tests and Costs <sup>1</sup>	OSHA Certified Fundamental Cook (upon passing NOCTI) ServSafe Manager Food Safety Certification ServSafe Allergen Certification ProStart National Certificate of Achievement		
Number of Books	3 text books, Culinary Arts Principles and Applications Foundations of Restaurant Management ServSafe Manager Book 6th Edition		
Lecture Time	2 days a week – 5 hours		
Co-operative Education	Students who meet all requirements including teacher recommendation, grades, attendance, and discipline record		
Homework	2 times a week		
Task List	PDE Statewide Program of Study aligned with ACF Certification		
Prerequisites	Basic Math grade reading level Family Consumer Science class		
Reading Levels	Textbook 12 <sup>th</sup> grade reading level		
Math Levels	Basic math or Algebra 1 and Accounting		
Program Requirements and Related Costs	Chef Uniforms, 2 sets: (pants & jacket) \$150 per yr. Server Uniform (2 sets recommended): Shirt \$20 each and pants \$20 each Apron and hat: \$7 each		
Dual Enrollment	PennCollege NOW (up to 4 credits for qualified students)		
Articulation Agreements	Statewide Articulation Agreements Northampton Community College Pittsburgh Technical College Sullivan University		
Essential APTITUDES for this lab – Recommended levels	Work independently Ability to lift 40 lbs Stand for long periods Time management ability Be able to work in teams Have “people skills” Multi-task		
Work Environment	Fast paced, chaotic, hot, and stressful		

<sup>1</sup> Costs are shared 50/50 between MCTI and student for PDE approved certifications. The responsibility of the student’s cost per test varies per program. Specific information will be available upon acceptance into a program.