



Imagine...

Your restaurant is the “cream of the crop,” the “toast of the town,” has five stars and counting, it’s the BEST in the country!



Culinary Arts/Prostart

Are you interested in pursuing a career that pushes your creative abilities and gives you the opportunity to experience all phases of food preparation? If so, the Culinary Arts/Prostart Program can make it happen! Students work in an applied classroom setting where they create culinary masterpieces and learn the basics of restaurant services. Nationwide, job openings for chefs, cooks, and food preparation workers are expected to be plentiful through the year 2020. So come take advantage of our award-winning instructor and prepare for a delectable profession.

WORK SKILLS ▶▶▶

- Artistic
- Focused
- Independent
- Coordinated
- Works Well With Others
- Detail Oriented
- Ability to Multi Task
- Ambitious

WHAT DOES IT TAKE?

A strong communicator with interpersonal skills that is detail-oriented and imaginative. Someone who can deliver their best work while remaining calm in stressful situations. Also, someone who can blend their artistic ability with math, reading, and science skills.

WORK/ENVIRONMENT CONSIDERATIONS

Physically (sitting, standing, lifting) demanding with the need for high-energy in a stressful, noisy, and active environment. Must be available to work variable hours on both weekends and holidays. Also, have the capability to operate a variety of kitchen equipment and an occasional power tool.

WHAT WILL I LEARN?

All stages of food preparation, including baking and pastry skills; customer and table side service techniques, along with basic business practices, kitchen etiquette, and catering procedures.

WHAT WILL I DO?

Students gain hands-on experience in a “kitchen setting” as they prepare dishes ranging from appetizers to fine desserts. Students will also develop a menu while mastering restaurant management, business fundamentals, and catering skills.

Take the first step
and contact us today!



Boone Career and
Technical Center
Your Goals. Our Mission.

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Foster, West Virginia 25081

304-369-4585

304-369-3692

Go BCTC.com

Creating Quality Futures

Career Pathway Entry Level (After High School Graduation)

SCHOOL	CERTIFICATIONS AND OPTIONS	CAREERS
Boone Career and Technology Center (Adult)	<ul style="list-style-type: none"> ▶ Food Safety and Sanitation ▶ Introduction to Guard Manager 	<ul style="list-style-type: none"> ▶ Wait Staff ▶ Cook/Line Cook
Southern West Virginia Community and Tech. College	<ul style="list-style-type: none"> ▶ Introduction to Soups, Sauces and Costs on Maize 	<ul style="list-style-type: none"> ▶ Host/Hostess/Maitre d'
Kanawha Valley Community and Technical College	<ul style="list-style-type: none"> ▶ Introduction to Baking and Pastries 	<ul style="list-style-type: none"> ▶ Baker/Pastry Chef
Mountwest Community & Technical College	<ul style="list-style-type: none"> ▶ Catering, Buffets and Tableside 	<ul style="list-style-type: none"> ▶ Caterer
Bridgemont Community & Technical College	<ul style="list-style-type: none"> ▶ Dining Room Management ▶ Vegetable Preparation ▶ Breakfast Cookery 	<ul style="list-style-type: none"> ▶ Food Service Manager ▶ Restaurant Manager ▶ Restaurant Owner

Technical Level (Certificates and/or Associates Degree, Apprenticeship)

SCHOOLS	MAJORS	CAREERS
C.I.A. University	<ul style="list-style-type: none"> ▶ Culinary Arts 	<ul style="list-style-type: none"> ▶ Baker/Pastry Chef
Carver Career Center	<ul style="list-style-type: none"> ▶ Baking and Pastry Arts 	<ul style="list-style-type: none"> ▶ Caterer
Johnson & Wales		<ul style="list-style-type: none"> ▶ Food Service Manager
West Virginia Northern Community College		<ul style="list-style-type: none"> ▶ Restaurant Manager
WVU - Parkersburg		<ul style="list-style-type: none"> ▶ Restaurant Owner
University of Charleston		
Sullivan University		
Mountwest (Huntington)		
Pierpont Community College		
Pittsburgh School of Arts		

Apprenticeships

SCHOOL	MAJORS	CAREERS
Carver Career and Technical Center	<ul style="list-style-type: none"> ▶ National Certified Culinarian ▶ Certified Sous Chef (ACF) 	<ul style="list-style-type: none"> ▶ Executive Chef ▶ Sous Chef
West Virginia Northern Community College	<ul style="list-style-type: none"> ▶ ManageFirst Certificate 	

Professional Level (Four Year or Higher University Degree)

SCHOOLS	MAJORS	CAREERS
Pierpont Community College	<ul style="list-style-type: none"> ▶ Restaurant and Hotel Marketing 	<ul style="list-style-type: none"> ▶ Executive Chef
University of Charleston	<ul style="list-style-type: none"> ▶ Culinary Arts 	<ul style="list-style-type: none"> ▶ Food and Beverage Manager
C.I.A. University	<ul style="list-style-type: none"> ▶ Food and Beverage Management 	<ul style="list-style-type: none"> ▶ Dietitian/Nutritionist
Sullivan University		<ul style="list-style-type: none"> ▶ Event Planner
Johnson & Wales		<ul style="list-style-type: none"> ▶ Corporate Chef ▶ Research and Development

This is not an exhaustive list of schools or jobs. Please see the program instructor or your counselor for additional options. For more information related to this field of study, including descriptions and salaries, go to:

Occupational Outlook handbook | stats.bls.gov/oco
 American Culinary Federation | [acfchefs.org](https://www.acfchefs.org)
 National Restaurant Association | [restaurant.org/careers](https://www.restaurant.org/careers)
 Federation of Dining Room Professionals | [fdrp.com](https://www.fdrp.com)
 Catering Complete | [cateringcomplete.com](https://www.cateringcomplete.com)