Suggested Student Requirements

- Able to follow multi-step instructions
- Good general math skills - multi/division of fractions
- Ability to find equivalent measures
- Able to lift 30 lbs. or more
- Able to work independently and in a team environment

General Information

ATTENDANCE
First Year Program
Mornings - 8:45 to 11:30
Second Year Program
Afternoons - 12:00 to 2:30

HIGH SCHOOL CREDITS
Students earn three credits for the successful completion of Culinary Arts I and three credits for the successful completion of Culinary Arts II

DUAL ENROLLMENT
Students will also receive 16 dual enrollment college credits from Rappahannock Community College. Students must pass a placement test.

TRANSPORTATION
Students are transported to and from the technical center in buses provided by their home schools.

Northern Neck Technical Center Governor’s STEM Academy

(804) 333-4940
13946 Historyland Highway
Warsaw, VA 22572
www.northernnecktech.org

Instructor Information
V. Gary Whitecotton CEC
gwhitecotton@northernnecktech.org
If you are interested in this or any other program at the Northern Neck Technical Center, please talk to your home school counselor. An application needs to be filled out to apply for the program.

Hospitality & Tourism are big business in our country as the public relies on the industry to serve them while they travel, work, and play.

In 2014, the US National Hotel & Restaurant Association predicts restaurants & food service businesses worldwide to produce $683.4 billion in revenue. The US alone, has over 935,000 restaurant & food service outlets. Our workforce is the second largest employment field with over 13.5 million people.

Are you interested in becoming a part of this?

**First Year Program:**

Following the education text of the National Restaurant Association's Pro Start Program:

- Principles of Culinary Arts
- Applied Cooking Foundations
- Sanitation
- Kitchen Safety, Knife Skills
- Food & Beverage Standards

**Second Year Program:**

Following the education text of the National Restaurant Association's Pro Start Program:

- Garde Manager The Art of the Cold Kitchen
- Table Service
- Design & Marketing The Menu
- Purchasing & Inventory Control
- Stocks, Soups, & Sauces
- Dessert & Baked Goods
- Butchery
- Tourism Industry

*Pro Start Year II Certification* available to those that qualify.

**Career Opportunities:**

- Food & Beverage Management
- Professional Chef
- Lead Line Cook, Saute Chef, Broiler Chef, Garmage Chef
- Pastry & Baking Chef
- Banquet Chef or Manager
- Bridge for Certification & Continuing Education

And many others...