



CHEF CELESTE CULINARY INSTITUTE

Culinary Arts Training Program

Mission

Our mission is to nurture through food and provide life skills to adults and children. To aid in providing the tools necessary for a productive quality of life.

The culinary arts program trains students to become food service professionals and chefs. The learning environment provided should be a place where students are stimulated to ask questions, show respect for classmates and the instructor and learn about in depth concepts of culinary arts. The class will include book work and practical application activities, ensuring that relevant culinary arts trends, techniques and professional practices are implemented.

Scope of work

Week 1

- Servsafe training-students will learn kitchen safety basics.
- Sanitation
- Personal hygiene
- Kitchen safety
- Proper hand washing
- Certification

Week 2

- Kitchen terminology
- Kitchen equipment and uses
- Kitchen brigade
- Proper kitchen behavior
- Stock, soups and sauces
- Homework-food service business plan

Week 3

- Sautee
- Broil
- Baking
- Braising
- Steaming
- Final kitchen theory
- Kitchen knives skills
- Basic equipment knowledge

Week 4

- Garde Manager-salads
- Prepping and preparing salads for population

Week 5

- Stocks and gravies
- Preparing from scratch gravies and stocks for use in kitchen

Week 6

- Baking and roasting meats and desserts

Week 7

- Vegetable cookery
- Chopping, braising and roasting vegetables for population consumption
- Full meal construction, plating, presentation
- Final project presentation

Week 8

- Certificates
- Job placement assistance