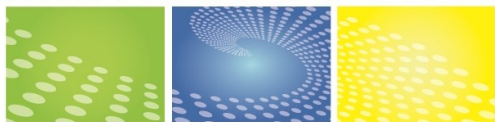


# MERCER COUNTY



## TECHNICAL SCHOOLS

# Academy of Culinary Arts

In September 2016, the Mercer County Technical School District launched a full-time, 4-year Academy of Culinary Arts at the Arthur R. Sypek Center. The Academy of Culinary Arts provides Mercer County high school students with an academically challenging and rigorous curriculum. Students work toward the completion of Mercer County Community College credits and industry credentials while in high school. In addition, student learning is enhanced through key business partnerships allowing for multiple workplace readiness and experiential learning opportunities.

### OCCUPATIONAL OUTLOOK

A Spring 2015 report indicates Food Service jobs are projected to continue creating the greatest number of new jobs (26,300) in the Retail, Hospitality and Tourism sector from 2012 to 2022. This indicates a faster than average growth.

### RELATED CAREERS

Private chef, restaurant owner, restaurant manager, hospitality manager

### QUALITIES FOR SUCCESS

Business skills, communication skills, creativity, dexterity, leadership skills, physical stamina, sense of taste and smell, time-management skills

### SKILLS/KNOWLEDGE

Determining food presentation and creating displays  
Planning menus and banquet events  
Monitoring kitchen safety and food sanitation

Source: [www.bls.gov](http://www.bls.gov)

### ACADEMY OF CULINARY ARTS

129 Bull Run Road  
Pennington, NJ 08534  
MAIN 609-737-9785  
ADMISSIONS 609-438-0109



[WWW.MCTS.EDU](http://WWW.MCTS.EDU)

*Where your future is in your hands*

# MERCER COUNTY



## TECHNICAL SCHOOLS

### SCOPE & SEQUENCE OF COURSES

Core	Grade 9	Grade 10	Grade 11	Grade12
English	English I	English II	English III	ENG101 English Composition (3 credits)
History	World History	US History I	US History II	HOS115 Food and Culture (3 credits)
World Language/Other	World Language French I	World Language French II	Financial Literacy (online)	
Science	The Biology of the Organism	Environmental Science	Chemistry	HOS110 Professional Baking (3 credits)
Mathematics (*)	Algebra I	Geometry	Algebra II	
Physical Education	Fitness and Health I	Fitness and Health II	Fitness and Health II	HPE110 Concepts of Health and Fitness (2 credits)
Culinary Arts, Pastry and Hospitality	Culinary Arts I	Culinary Arts II  Dining Services and Baking I	Culinary Arts III	Senior Internship/CIE Placement
Interdisciplinary Studies				Arts/Performing Arts Elective (3 credits)

College credits earned: 14+

High School Credits: satisfied

\*Students may be accelerated based upon level

