

5 STEPS to SUCCESS

WITH PIONEER TECH

Culinary Arts Assistant Entry Level

ANNUAL SALARY: \$26,000 - \$35,000 | HOURLY SALARY: \$7.25 - \$10.00



Step
01

HIGH SCHOOL COURSES

9th grade

- Algebra I
- Physical Science

10th grade:

- Geometry
- Biology I

11th grade:

- Algebra II or Algebra of Finance
- Chemistry

12th grade:

- Optional Higher-level Math
- Physics



Step
02

PIONEER TECH PROGRAM

Culinary Arts *Assistant Entry Level*

- Breakfast Foods
- Cooking Methods
- Desserts
- Dietary Basics
- FACS Career Readiness Advanced
- FACS Career Readiness Core
- Fish and Shellfish
- Food Service Equipment
- Fruit and Vegetables
- Getting Ready to Cook
- Grains, Legumes and Pasta
- Independent Living Skills
- Introduction to Garde Manger
- Introduction to Stocks, Sauces and Soups
- Job Readiness/Hospitality
- Kitchen Safety
- Knives and Smallware
- Meat and Poultry
- Menus
- Quick Breads
- Sandwiches, Appetizers and Hors d'Oeuvres
- Sanitation
- Seasoning and Flavorings
- The Business of a Restaurant
- Using Standardized Recipes
- Working in a Restaurant
- Yeast Breads, Rolls and Pastries



Step
03

CERTIFICATIONS AVAILABLE

- Advanced Culinary
- Basic Culinary Arts
- Culinary Arts
- ProStart National Certificate of Achievement
- ServSafe Food Handler
- WorkKeys Career Readiness Certificate



Step
04

CONTINUING EDUCATION

Cowley College

- Hotel & Restaurant Management (AA)

OSUIT

- Culinary Arts - Baking & Pastry
- Culinary Arts - Food Studies



Step
05

FUTURE EMPLOYMENT

- Bakeries
- Casinos
- Country Clubs
- Restaurants
- Retirement homes
- Schools/Food Service Program

Enhancing Lives



Securing Futures