



Culinary Arts



As the restaurant and hospitality industry continues to surge, with a forecast of 1.7 million new restaurant positions by 2025, there is an overwhelming need for trained, hard-working and dedicated staff with the food industry being one of the largest employers in the country. **Culinary Arts** at **Franklin Tech** offers students the opportunity to learn the basic fundamentals associated with becoming a professional chef.

What will I learn?

In the Culinary Arts program students will work with industrial restaurant equipment and in a fully equipped commercial baking kitchen. During the training students will work as a team to cater some events, and will participate in Master Chef competition featuring local chefs as judges. Our program covers the latest topics including:

- Food preparation
- Menu planning
- Sanitation & safety
- Basic baking
- Human relations management
- Business & math skills
- Dining room service
- Receipt & storage of goods
- Purchasing & receiving
- Introduction to the hospitality industry
- Leadership
- Employability skills

Employment Opportunities:

According to the U.S. Bureau of Labor Statistics the job outlook for the Culinary Arts Assistants field should grow by 4%, an average growth. The average wages for this field vary greatly depending on the level of training of the employee.

Certifications:

Students completing the **Culinary Arts** program are ready for the Serve Safe certification, and students are taught using the Pro-Start industry recognized curriculum.

"The best thing about the Culinary Arts classes at FTC is all of the hands-on activities. We learn just about everything you would in a real kitchen. The classes are small enough so the everyone gets the help that they need."

Jason Studebaker
Former Culinary Arts student





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Student Benefits

FREE Training

High School students completing a program at FTC receive FREE tuition and training materials. Students also take their program certification test at no cost to them.

Embedded Credit

Students completing a program at FTC have the opportunity to earn academic credits along with their program training. Students in Joplin High School, Sarcoxie High School, and Webb City High school participate in the embedded credit option. In **Culinary Arts** you can earn a full credit for Technical Math and Applied Communications upon completion of the two year program and successful completion of assignments for the embedded credit courses. Students earn a grade in the courses and they are transcribed.

Membership in a Student Organization

Going a step further in rounding out their education, FTC students are encouraged to join a national student organization, SkillsUSA. The members of this organization practice teamwork, leadership and problem-solving. Members have an opportunity to hold office and participate in local, district, state, and national contests.



Internships

In their last semester of the program, successful students have the option to participate in an on-the-job training experience. Students may seek an food service internship with a local employer. An agreement is signed by FTC, the employer, the student, and the parents. Students work up to four days a week and attend tech the assigned time. This is a great way for students to gain actual experience, and in many cases the internship is a paid internship. The internship can possibly lead to a full-time job or job references for future positions.

How to Enroll?

FTC is open to Juniors and Seniors from Joplin High School, Carl Junction, Sarcoxie High School, Webb City High School, College Heights Christian School, McAuley High School, and home school students. Enrollment for full-time classes begins in January for the following fall term. To enroll, high school students simply complete an application and return it to their school counselor. Students can also apply on-line or in person at Franklin Tech.

Contact Us

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Visit us on the web at:
franklintechjoplin.com



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