# About Us

The rigorous curriculum of Salem High School's Culinary Arts Program teaches students how to prepare culinary delights and create beautiful pastries. In addition to daily instruction in both traditional and contemporary food preparation methods, the culinary arts program strongly encourages creativity. The retail and wholesale marketing of prepared meals, restaurant service, and food preparation theories will all be covered for students. Higher education is suggested for students majoring in culinary arts. School visits to post-secondary culinary arts institutes are conducted by all juniors and seniors.



"Culinary has taught me many things. It's taught me to work efficiently, patiently and hard. We learn the art of food and safety when it comes to the cooking industry. To me our culinary community feels like family"

-Jesly Paulino, class of 2024

**Salem High School**
**Career & Technical Education**

**Culinary Arts**
**Baking & Pastry Arts**
**Hospitality Management**

Black Cat Bistro

# PROGRAMS & CERTIFICATIONS

## Culinary

The Culinary Arts Program at Salem High School offers an intense curriculum that provides training in the techniques of food preparation, and fine pastry arts. Creativity is greatly encouraged in the shop while basic classical and modern techniques of food preparation are taught daily. All of our Culinary Arts students are mandated to pass the 10-hour OSHA course as a prerequisite to obtain the CTE Culinary Certification.

Simply by pursuing Culinary Arts at Salem High School, students can obtain twenty-one articulation agreements with Colleges and Universities.





## LICENSES, CERTIFICATIONS, AND AFFILIATIONS

ServeSafe Manager

Allergen Awareness

Food Service Handler

TIPS Certification

OSHA-10

CPR - First-Aid certification

SkillsUSA

American Culinary Federation

World Association of Chefs Society

National Restaurant Association

## Baking & Pastry Arts

The demand for well-trained bakers and pastry chefs continues to grow.

The bakery at Salem High School offers a wide variety of student-prepared rolls, breads, cakes, cookies, pies, pastries, muffins, and sweet dough's that are sold to the public during the school year.

Through the replication of commercial facilities, students experience the working conditions and rewards of this creative field.



Address:
77 Willson St,
Salem MA 01970

## Hospitality Management

Hospitality Management combines the business, customer service, and creative aspects of the food, beverage, and hotel industries.

Students of Hospitality Management learn best practices related to health and safety, sanitation, customer service, sales and marketing, menu planning, and restaurant management. Along with banquet and catering services, operation of travel destinations and facilities management. Through classroom learning and supervised work experiences, students also learn business fundamentals and operational procedures such as inventory control and employee management