

Commercial Cooking & Catering

Culinary Training Institute has been providing state of the art training to high school students with special needs since 2001. As VESID clients, special education high school Students participate in CTI's 900 hour (9 month) program consisting of 600 hours (6 months) of hands-on classroom and kitchen training, followed by a closely monitored 300 hour (3 month) industry externship. These students are given a unique opportunity to succeed in a field that doesn't solely rely on their academic skills. For the first time in many of their lives, they have attainable goals. Graduates of this program are entitled to lifetime employment assistance.



CURRICULUM (600 Hours)

SKILLS DEVELOPMENT (100 Instructional Hours)

An introduction to commercial cooking that covers all the basics from measuring and knife skills to menu planning and cooking techniques. Hands-on experience without the pressure of kitchen deadlines.

FOOD PREPARATION (125 Instructional Hours)

The ABC's of the commercial kitchen, including procedures & equipment used in professional food service establishments. Mastering-by-doing the skills of food selection, handling and cooking. Displaying and serving prepared foods in an attractive and appetizing manner.

CATERING (125 Instructional Hours)

Planning an attractive presentation for catered affairs. Preparing, garnishing and serving hot And cold food for occasions such as parties, receptions and business conferences.

BAKING & CAKE DECORATING (125 Instructional Hours)

Baking breads, rolls, cakes pies and pastries effectively in quantity. Developing the art of decorating cakes with color and form to create a professional looking product.

QUANTITY FOOD PRODUCTION (125 Instructional Hours)

This subject includes daily menu planning, learning to work as a team in a busy commercial kitchen while controlling food quality and quantity.

EXTERNSHIP (300 Hours)



The externship component of the training is the students opportunity to experience "real life" commercial cooking. Students will be placed in various areas of the food service industry. During this on the job training, most students work in corporate dining rooms and college cafeterias, as well as in restaurants and other dining establishments. When placing students in an externship or for employment we, at CTI focus on the students lifelong goals and skills developed during training.

TRAINING FACILITIES

Albany

Culinary Training Institute
11 Computer Drive West
Albany, NY 12205
518-438-1126

Bronx

A.E. Stevenson H.S.
1980 Lafayette Ave.
Bronx, NY 10473

Brooklyn

Erasmus H.S.
911 Flatbush Ave.
Brooklyn, NY 11226

Manhattan

Food & Finance H.S.
525 W 50th St.
New York, NY 10019

Queens

August Martin H.S.
156-10 Baisley Blvd.
Jamaica, NY 11434

Bayside H.S.
32-24 Corporal Kennedy St.
Bayside, NY 11361

White Plains

White Plains H.S.
550 north St.
White Plains, NY 10605

Yonkers

Jawonio, Inc.
176 S Broadway
Yonkers, NY 10310

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