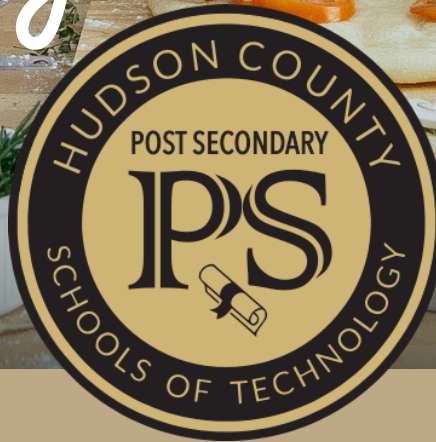





Join Today!





PRESENTS

# Culinary Arts Program








## Course Information:

-  Schedule: Mon., Tues., & Wed.
-  6:00PM - 9:30PM
-  Frank J. Gargiulo Campus-High Tech  
One High Tech Way Secaucus, NJ 07094

## What Will You Get?

-  ServSafe Manager Certification
-  Pearson Vue Serve Safe accredited by the American National Standards Institute (ANSI)

## You Will Learn:

-  Principles of cooking techniques
-  Interpret, adapt & create recipes with confidence
-  Practical cooking applications & theoretical information
-  Basic knife skills, vocabulary of cooking
-  Fundamentals of starch, vegetable, & protein cooking methods
-  Various International cuisines & styles of cooking
-  Safety & sanitation for food handling

*Reserve your seat!*

**Spring Semester**

**Begins: February 13, 2023**

## For More Information:

-  (201) 662-6791
-  hudsontechnical@hcstonline.org
-  www.hcstonline.org/postsecondary

To Register Scan Here!

