

Culinary Arts



St. Lucie West Centennial is the only Premier ProStart ranked school in St Lucie County. Students can explore the exciting and developing professions in the culinary industry/ Hospitality Industry using the National Restaurant Association Education Foundation ProStart curriculum.

Through the ProStart program, high school students can learn career-building skills and get a taste for success in an industry that is hungry for talent.

In using the ProStart Curriculum students will learn about food safety, sanitation, personal hygiene, working in the kitchen, the flow of food, kitchen safety, fire safety, baking and pastry, recipes and measurements, seasonings and flavorings, sensory perception, soups, sauces, stocks, cost control, identification and use of commercial tools and equipment.

They will also work with principles of food science; communication, management essentials; discuss front of house operations, history of food service, sustainability in the food service industry, demonstration of food handling techniques, and knife skills.

Additionally, Level One and Level Two Exams of our ProStart Course curriculum certificate of Achievement are offered. This can help aid in student scholarships if all aspects/ requirements for the ProStart Certificate of Achievement have been obtained.

There are also opportunities offered to all upper-level culinary arts students where they can compete at both local and state competitions.

Lastly, students will have the opportunity to work on up to three different industry certifications. The first is the Florida Based employee food handler certification criteria (SAFE STAFF) which is good for 3 years in the state of Florida. The second possible certification is the National Registry of Food Safety Professional (NRFSP) valid nationwide for 5 years at the management. The third is Serv Safe Mangers Certificate valid in all 50 states at the management level. These can be used if/when the student becomes interested in working in the food service industry which is a requirement of employment for many food service establishments.



Culinary Arts Academy Links and Information

<https://stlucie.instructure.com/courses/190974/files/27814566/preview>

<https://stlucie.instructure.com/courses/187326/files/24478839/preview>

<https://stlucie.instructure.com/courses/187326/files/24478844/preview>

<https://stlucie.instructure.com/courses/187327/files/24478946/download>

<https://stlucie.instructure.com/courses/187327/files/24478951/download?wrap=1>









Culinary Arts Academy



Culinary Arts I

- **Chef Gedke-Balaschak**
(772) 344-4438



Culinary Arts II/III ***

- **Chef Fraum**
(772) 344-4411



Culinary Arts IV



Hospitality & Tourism Directed Study

