

Welcome to
Introduction to Culinary Arts, Brownstown
Campus
Chef Tracie Gotshall, Instructor

Program Overview



- Safety & Sanitation
- Measuring
- Recipe Reading
- Baking
- Cooking Techniques
- Event Set-Up
- Customer Service Skills
- Sales Skills
- Culinary Math
- Receiving and Storing of Products

A Typical Day...

- Arrive from your sending school
- Change into your clean and complete CTC uniform
- Class Announcements and Assignments
- Lab Time (or Theory Time)
- Clean Work Area
- Dishes, Floors, & Laundry
- Change out of CTC uniform
- Depart for sending school



Work Environment

Equipment and ventilation adds a lot of background noise; making it difficult to hear. Floors can be slippery and it is often hot with ovens, grills, and range tops in operation.



Your Grade

Three Part Grading System Made Up Of:

Skill: Performance of the Assigned Task

Knowledge: Tests, Quizzes, Homework, and Projects

Daily Score: Attendance, Uniform, Work Ethic, Initiative, & Attitude

Your Grades

Skill Grade:

Achieving the skills taught in the lab which are directly linked to employer expectation.
See Task Grid for details.

Knowledge Grade:

Few tests are given in this lab. The majority of test points are obtained by following along with PowerPoint presentations

Daily Grade:

A score calculated every day based upon student's cooperation, attitude, attendance, resourcefulness, initiative, dependability,

Uniform Requirements

- Black Beanie Cap
- White, Long Sleeve Chef Coat
- Black Work Pants
- Black Leather-type Non-Skid Shoes
- Black Apron
 - NO Jewelry
 - NO Nail Polish or Nail Embellishments
 - NO Facial Piercings
 - NO Gum Chewing



To Purchase Uniforms

- See the order form from Fully Promoted
- Orders **MUST** be placed by **July 1, 2025** to ensure that they will arrive before the start of the school year.



[155 Rohrerstown Rd. Regency Square Shopping Center Lancaster](#)

[CONTACT US | 717-399-0204](#)

Technology

Most weekly assignments and coursework are located on our Learning Management System, Canvas.

Technology will be necessary starting on the first day.

Students need to have their school issued computer with internet access with them DAILY.

Schedule

Half day students follow their sending school schedule; exceptions include:

- 2 hour inclement weather delays: AM students will NOT attend; however, they will have a virtual assignment
- Days in which LCCTC is off
- If a sending school is off, but they are providing transportation from the high school to the Brownstown campus; students are expected to attend. An excuse note will be needed if transportation to the high school isn't available.

Work-Based Learning Opportunities



End-of-Program Assessments and Competitions

- SkillsUSA Competitions
- ServSafe Food Handler Certification
- Culinary Arts/ Chef Full Day Program at Mount Joy Campus
- Baking and Pastry Arts Full Day Program at Mount Joy Campus
- API & Co-op Opportunities (Full Day Programs)
- NOCTI Assessment (Full Day Programs)

Employment Pathways

- Prep-cook
- Sous Chef
- Executive Chef
- Catering Chef
- Pastry Helper
- Pastry Chef
- Front of the House
 - Hostess
 - Server
 - Catering Manager
 - Banquet Server/ Manager
 - Food & Beverage Director
- Restaurants
- Hotels & Resorts
- Cruise Ships
- Nursing Homes
- Golf Courses & Private Clubs
- Event Venues
- Catering Companies
- Hospitals

Post-Secondary Pathways

- [Pennsylvania College of Technology](#)
- [Harrisburg Area Community College](#)
- [Pittsburgh Technical College](#)

- Indiana University of Pennsylvania
- Johnson and Wales University
- Culinary Institute of America

