Culinary Arts & Restaurant Management

Students are introduced to careers in the Hospitality Industry by utilizing the standards of The American Culinary Federation Education Foundation. This accredited school-to-career program provides instruction in 12 major areas.

**Program Skills & Certifications**
- Basic food production
- Baking and pastry
- Basic knife skills
- Use of industry-standard equipment
- Dining room management
- Restaurant resource management
- Sanitation and workplace safety
- Students will also have opportunities to work during school functions and community events to attain valuable industry skills and experience
- Students who meet the high standards of this program are awarded industry-recognized ACF certification and scholarship opportunities

**Internships**
Student can participate in culinary/hospitality internships coordinated with local chapters of the American Culinary Federation, the Restaurant Association of Maryland, local businesses, and Western's work-based learning coordinator.

**Articulation**
Western has articulation agreements with HCAT at Anne Arundel Community College for up to 10 credits, Stratford University in Baltimore for up to 18 credits, as well as culinary schools throughout the nation recognizing ACFEF accreditation. Students also have the opportunity to participate in dual enrollment in their senior year to accumulate more college credits by taking college courses during the school day.

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