



Syracuse City School District Culinary Arts Program Reapproval Self-Study Report

Career and Technical Education

March 2023

Culinary Arts Program Reapproval Self-Study Report

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The Self-Study Process

The self-study is an important step in the career and technical education approval process and provides for an in-depth evaluation of the program of study. Its purpose is to bring together primarily internal stakeholders to review the CTE program and propose relevant modifications.

[NYSED Self-Study Process](#)

Program Information

The Culinary Arts pathway at the Institute of Technology at Syracuse Central will provide students with the skills they need to excel in a career in the culinary professions, including pastry/baking techniques, food preparation, restaurant management, and food and kitchen safety.

Students will learn classical culinary techniques and restaurant management essentials through lecture, hands-on experiences, and project-based learning.

In addition, students will operate a Cafe that will provide experience in menu selection, meal preparation and small business management. Students who successfully complete the Culinary Arts Pathway will be prepared to pursue continuing education or career opportunities such as line cook, pastry chef, chef and restaurant or banquet manager.

[NYSED CTE Program Requirements](#)

Culinary Arts

Institute of Technology at Syracuse Central High School (ITC)
CTE Pathway

The Career Field: Do you have a love for cooking or a passion for great food? Have you ever dreamed of owning your own restaurant or managing someone else's? Then the SCSD Culinary Arts program is a great way to learn the skills and concepts you'll need to get a head start on your career! The job outlook in this profession is strong, with an above average growth rate of 9% per year on average and plenty of room for advancement. If you're serious about cooking as a career, this program just might be for you.



The Program: Culinary Arts students learn both theory and practice through hands-on work experiences. ITC culinary courses use the ProStart® program, an industry-driven curriculum offering industry-recognized certificates to students meeting high standards. ProStart® is a curriculum developed by the National Restaurant Association Educational Foundation and it is based on the knowledge high school students need to be successful in the restaurant business. This curriculum enriches and reinforces what students learn in the classroom and helps students develop and practice skills critical to their future success. Students can also learn and practice important skills related to leadership and responsibility. These are the skill sets needed to be professional, trained, and educated employees.



Curriculum

- Level 100 – Level 400
 - Integrated credit in ELA and math
 - Embedded Career and Financial Management
- NYSED Curriculum Requirements
- NYSED Overview of Integrated and Specialized Academic Credits
- NYSED Career and Financial Management Framework



Program Data

Culinary Arts Program Data			
Coursework	Technical Assessment		Technical Endorsement
How many students have completed the coursework for this program of study since it was last approved or re-approved? Please indicate totals by program year.	Of the total number of students who have completed the coursework, how many students completed the technical assessment used in this program?	Of the total number of students who have completed the technical assessment, how many passed?	How many students received a technical endorsement?
2018-2019 15	2018-2019 15	2018-2019 15	2018-2019 15
2019-2020 16	2019-2020 12	2019-2020 12	2019-2020 12
2020-2021 18	2020-2021 17	2020-2021 16	2020-2021 16
2021-2022 18	2021-2022 17	2021-2022 16	2021-2022 16
Cumulative Total 67	Cumulative Total 61	Cumulative Total 59	Cumulative Total 59
Of the total number of students who have completed the coursework for this program of study, how many had IEPs?	Of the total number of students who have completed the coursework and completed the technical assessment, how many had IEPs?	Of the total number of students with IEPs who completed the technical assessment, how many passed?	Of those students who received the technical endorsement, how many had IEPs?
2018-2019 2	2018-2019 n/a	2018-2019 n/a	2018-2019 n/a
2019-2020 6	2019-2020 n/a	2019-2020 n/a	2019-2020 n/a
2020-2021 1	2020-2021 n/a	2020-2021 n/a	2020-2021 n/a
2021-2022 5	2021-2022 5	2021-2022 4	2021-2022 4
Cumulative Total 14	Cumulative Total 5	Cumulative Total 4	Cumulative Total 4
Of the total number of students who have completed the coursework for this program of study, how many had Section 504 plans?	Of the total number of students who have completed the coursework and completed the technical assessment, how many had Section 504 plans?	Of the total number of students with Section 504 plans who completed the technical assessment, how many passed?	Of those students who received the technical endorsement, how many had section 504 plans?
2018-2019 n/a	2018-2019 n/a	2018-2019 n/a	2018-2019 n/a
2019-2020 n/a	2019-2020 n/a	2019-2020 n/a	2019-2020 n/a
2020-2021 n/a	2020-2021 n/a	2020-2021 n/a	2020-2021 n/a
2021-2022 1	2021-2022 1	2021-2022 0	2021-2022 0
Cumulative Total 1	Cumulative Total 1	Cumulative Total 0	Cumulative Total 0

Career Outlook



U.S. BUREAU OF LABOR STATISTICS

Quick Facts: Chefs and Head Cooks

2021 Median Pay ?	\$50,160 per year \$24.11 per hour
Typical Entry-Level Education ?	High school diploma or equivalent
Work Experience in a Related Occupation ?	5 years or more
On-the-job Training ?	None
Number of Jobs, 2021 ?	152,800
Job Outlook, 2021-31 ?	15% (Much faster than average)
Employment Change, 2021-31 ?	23,600

[Chefs and Head Cooks
Occupational Employment and
Wage Statistics State Data](#)

[Chefs and Head Cooks
Occupational Employment and
Wage Statistics Local Data](#)

Quick Facts: Food Preparation Workers

2021 Median Pay ?	\$28,780 per year \$13.84 per hour
Typical Entry-Level Education ?	No formal educational credential
Work Experience in a Related Occupation ?	None
On-the-job Training ?	Short-term on-the-job training
Number of Jobs, 2021 ?	817,400
Job Outlook, 2021-31 ?	2% (Slower than average)
Employment Change, 2021-31 ?	17,700

[Food Preparation Workers
Occupational Employment and
Wage Statistics State Data](#)

[Food Preparation Workers
Occupational Employment and
Wage Statistics State Data](#)



Teacher Certification

Culinary Arts Teachers: Vicki Parvese and Yalonda Bey

Search Results						
Select	First Name	Last Name	MI	City	State	Registration Status
<input checked="" type="radio"/>	VICKI	PARVESE	L	RICHLAND	NY	Not Registered
						View Detail

Certificate Information for New York State Teaching Certificate Holder			
Certificate Title	Issue / Effective Date	Expiration Date	Status
Teaching Assistant Temporary TA License	09/01/2000	08/31/2001	Expired
Teaching Assistant Continuing Certificate	09/01/2001		Issued
Food Preparation(Cook/Chef) Provisional Certificate	02/01/2004	01/31/2009	Expired
Food Preparation(Cook/Chef) Permanent Certificate	09/01/2008		Issued

Certified by the State of New York solely for purposes of employment by the City School District of the City of New York and the operation of the School District.

Search Results						
Select	First Name	Last Name	MI	City	State	Registration Status
<input checked="" type="radio"/>	YALONDA	BUIE		SYRACUSE	NY	N/A
						View Detail

Certificate Information for New York State Teaching Certificate Holder			
Certificate Title	Issue / Effective Date	Expiration Date	Status
Culinary Careers 7-12 Transitional A Certificate	10/20/2015	01/31/2022	Expired
Culinary Careers 7-12 Initial Certificate	06/12/2021	08/31/2026	Issued

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Search Results						
Select	First Name	Last Name	MI	City	State	Registration Status
<input checked="" type="radio"/>	SCOTT	LANE	T	CANASTOTA	NY	Registered Active
						View Detail

Certificate Information for New York State Teaching Certificate Holder				
Certificate Title	Issue / Effective Date	Expiration Date	Status	
Teaching Assistant Continuing Certificate	09/01/2002		Issued	
Students With Disabilities - Grades 7-12 - Social Studies Initial Certificate	09/06/2014	08/31/2019	Expired	
Social Studies 7-12 Initial Certificate	09/01/2010	08/31/2018	Expired	
Students With Disabilities - Grades 7-12 - Social Studies Professional Certificate	01/09/2019		Issued	
Social Studies 7-12 Professional Certificate	09/07/2018		Issued	
Coordinator of Work-Based Learning Programs for Career Awareness Extension Professional Ext/Anno	11/05/2022		Issued	

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Search Results						
Select	First Name	Last Name	MI	City	State	Registration Status
<input checked="" type="radio"/>	NICHOLAS	LISI		SYRACUSE	NY	Registered Active
						View Detail

Certificate Information for New York State Teaching Certificate Holder				
Certificate Title	Issue / Effective Date	Expiration Date	Status	
Media Communications 7-12 Initial Certificate	09/01/2011	08/31/2016	Expired	
Coordinator of Work-Based Learning Programs for Career Development Extension Initial Extension Annotation	12/19/2013	08/31/2016	Expired	
Media Communications 7-12 Professional Certificate	03/17/2016		Issued	
Coordinator of Work-Based Learning Programs for Career Development Extension Professional Ext/Anno	03/17/2016		Issued	

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Search Results

Select	First Name	Last Name	MI	City	State	Registration Status
<input checked="" type="radio"/>	RHIANNON	WHITE	M	LIVERPOOL	NY	Expired
<input type="radio"/>	RHIANNON	WHITE	M	FAIRPORT	NY	Registered Inactive

View Detail

Certificate Information for New York State Teaching Certificate Holder

Certificate Title	Issue / Effective Date	Expiration Date	Status
English 7-12 Permanent Certificate	02/01/2007		Issued
English 7-12 Provisional Certificate	02/01/2002	01/31/2007	Expired

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Search Results

Select	First Name	Last Name	MI	City	State	Registration Status
<input checked="" type="radio"/>	IAN	LANE	E	SYRACUSE	NY	Registered Active
<input type="radio"/>	IAN	LANE	A	HURLEY	NY	N/A

View Detail

Certificate Information for New York State Teaching Certificate Holder

Certificate Title	Issue / Effective Date	Expiration Date	Status
Mathematics 7-12 Initial Certificate	09/01/2007	08/31/2012	Expired
Mathematics 7-12 Professional Certificate	09/01/2012		Issued

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Technical Assessment

- ProStart National Restaurant Association Educational Foundation (NRAEF)
- ServSafe
- New York State Restaurant Association's Qualters Practical Assessment
- SCSD Career Portfolio
- Career Portfolio Rubric
- NYSED Technical Assessment Requirements
- NYSED Technical Endorsement Requirements



Work-based Learning

SCSD Work-based Learning

Students will be connected with culinary arts and food service professionals in the community through Career Coaching, field trips and job shadowing which could lead to further opportunities for direct job training and real-world experience. Students will create and maintain a portfolio of their work-based learning experiences throughout the program to document the development of their skills.

Syracuse City Schools Work-based Learning Handbook

NYSED Work-based Learning Requirements



Employability Profiles

Employability Profiles:

- Industry Based Skill Standards
- Career Development Standards

NYSED Employability Profile Requirements

Advisory Council Members

- James Taylor, Associate Professor, Chair Curriculum Committee, Hospitality Mgmt., Onondaga Community College
- Rachel Murphy, Food Service Director Syracuse City School District
- Danny Liedka, Director Visit Syracuse
- Kay S. Bruening, Associate Professor and Undergraduate Program Director, Nutrition Science & Dietetics Director, Nutrition Assessment, Consultation, and Education ACE) Center Department of Nutrition & Food Studies Falk College
- James Mahler, Director of Food and Beverage, Loretto/The Nottingham
- Chef Eric Rose
- Chef Keonna Yearwood
- Jess Lyons, Farm Manager at Brady Farms
- Adam Sudmann, Director Salt City Market
- Chef Seth Nels, Sysco



Post-Secondary Articulation Agreement

Our Culinary Arts program has an articulation agreement with Onondaga Community College.

**Articulation Agreement
between
Syracuse City School District (SCSD)
725 Harrison St, Syracuse, NY
and
Onondaga Community College
4565 West Seneca Turnpike, Syracuse, NY**

The signatories of this articulation agreement, Syracuse City School District (SCSD) and Onondaga Community College (OCC), declare their intention to participate in a partnership for the purpose of delivering educational instruction to eligible students. The parties to this agreement have reached the following understanding:

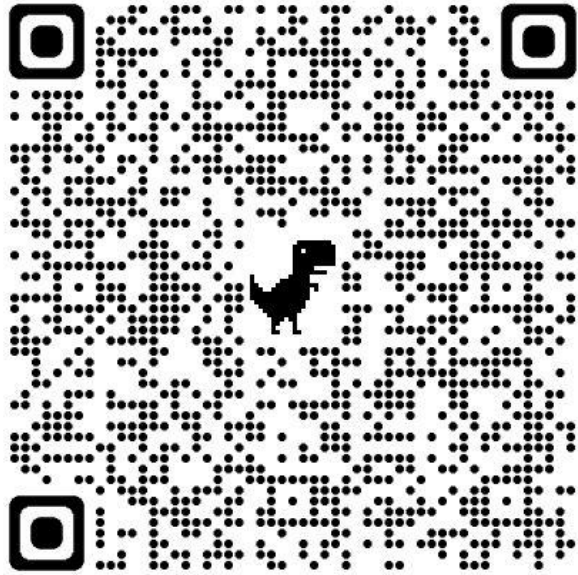
- 1. Term**
The term of this agreement shall be for five years from July 1, 2023 – June 30, 2028 and subject to the following conditions:
 - Both parties have the option to extend this Agreement for one (1) additional five-year period giving written notice to the College no later than ninety (90) days prior to the expiration date.
- 2. Modification and Waiver**
No waiver or modifications shall be valid unless it is in writing and signed by OCC and SCSD.
- 3. Curriculum and Courses**
 - Students who have enrolled in the Culinary Arts program at Syracuse City School District will be eligible to enroll in College Credit Now and earn credit for:
 - CIS 100, Information and Computer Literacy, subject to an annual Memorandum of Understanding and the availability of a credentialed high school instructor or the identification of an OCC faculty member to teach the course on-premises at the Institute of Technology at the Syracuse City School District; and;
 - Students who have enrolled in and successfully complete the Culinary Arts program at Syracuse City School District will be eligible to earn credit for:
 - FSA 100, Food Service Sanitation, for graduates of ITC with a CTE designation in Culinary Arts and successful completion of the ServSafe Food Protection Manager Certification through Pro Start High School Culinary Program and payment for experiential credit.
 - The above courses are offered as follows:
 - CIS 100 and FSA 100 are courses within the Hospitality Management, A.A.S. degree at OCC.
 - Tuition for concurrent enrollment courses will be incurred according to all applicable requirements in place by the State University of New York. For courses taught by Onondaga Community College faculty, the Syracuse City School District will additionally incur the cost set by annual Memorandum of Understanding between SCSD and OCC.
 - Students will be assisted in the course registration process by OCC. Students will also be supported in the admission process to Onondaga Community

NYSED Post-Secondary Articulation Agreement Requirements



Thank you!!!

It is important to provide your thoughts in the Self Study report. Please access the QR code or click on the graphic below to record your comments. We will also email you the link.



“Tell us what
you think!”



We appreciate your time and support of our programs and look forward to your feedback.

