CULINARY ARTS

Career and Technical Education Program at Milton Hershey School

Students with a passion for food will leave the Culinary Arts CTE program area ready to turn their skills into unforgettable dining experiences. Through hands-on training in cooking, baking, and pastry arts, they build a strong foundation in technique, nutrition, safety and sanitation, and kitchen cost controls.

The classroom is just the beginning. With internships, co-ops, and mentorship from professionals in the field, students discover their unique culinary voice, build lasting professional relationships, and gain the confidence to lead with creativity and purpose in any kitchen they enter.

The ProStart Culinary Invitational gives MHS students a chance to showcase their culinary talents in a high-pressure, real-world setting. Competing teams are challenged to prepare a three-course meal using only butane burners—testing their creativity, technical skills, and ability to work as a team.

MHS has a proud history of success at the state level, earning multiple first-place finishes and advancing to the national stage, where students present their work in front of top culinary professionals and industry leaders. These achievements reflect the strength of the Culinary Arts CTE program area and the professionalism our students bring to every challenge.

Through a partnership with Hershey Entertainment & Resorts, students can complete Authentic Work Experiences at co-ops and relevant coursework that leads to full-time opportunities with the company following graduation.

> **"I went from being a kid who was a home cook to someone who works in actual big businesses and knows how to do things that people go to college for. I don't think I would have gotten this opportunity anywhere else."**
>
> **— Akinwole Akinfenwa**
> MHS Student

CULINARY ARTS EXAMPLE CAREER PATHWAY

- Culinary Arts

STUDENT ORGANIZATION

- ProStart

CORE SKILLS

- Coordination
- Active Listening
- Management of Resources
- Customer Service

Scan the QR code to learn more or visit **mhskids.org/CTE**.

COLLEGE PARTNERSHIPS

- Culinary Institute of America
- Pennsylvania College of Technology
- Indiana University of Pennsylvania
- Northampton Community College

FUTURE CAREER OPTIONS

- **High School Diploma:**
  - Line Cook
  - Food Preparation Worker
- **2-Year Degree:**
  - Sous Chef
  - Pastry Chef
  - Baker
  - Restaurant Manager
  - Food Stylist
- **4-Year Degree:**
  - Executive/Head Chef
  - Food and Beverage Director
  - Hospitality Manager
  - Nutritionist/Dietician

AUTHENTIC WORK EXPERIENCES

- **Internships:**
  - MHS Food Services Department
  - HE&R
  - THC
- **Co-operative Education:**
  - MHS Food Services Department
  - Devon Seafood
  - Hershey Lodge
  - Houlihan's
  - Hotel Hershey
  - GIANT Center
  - Hersheypark
  - The Chocolatier
  - The Sweeterie

3 Industry-Recognized Certifications

*Sources: O*Net, Bureau of Labor Statistics Occupational Outlook Handbook*