



VIP – Food Service

Grades 9 - 12

Vocationally Individually Paced (VIP) Career & Technical courses are designed to meet the needs of students who require a smaller learning environment and a slower paced curriculum to be successful. Courses will provide introductory skills in various career and technical areas as preparation for future life and employment skills.

Students who successfully complete a VIP course may be eligible to meet the requirements set forth by the NYS Department of Education for the Career Development and Occupational Studies (CDOS) credential. Required coursework and work based learning hours can be tracked and documented for those students needing it. Interested students or school counselors should contact the school counselor at the Career and Tech Ed Center for more information.

This program is designed as an exploratory course for students with an overview of food preparation, global and gourmet foods, commercial foods, food science and food service operations.

Program Highlights

Food Service Equipment	Food Safety and Sanitation	Standard Recipes
Cooking Techniques	Baking	Knife Skills
Measuring Instruments	Fruit Preparation	Vegetable Preparation
Employability Skills	Soups	Sandwiches

How to Enroll

Orleans/Niagara BOCES partners with local school districts to provide exciting hands-on career and technical training during normal school day. To learn more, speak with your high school counselor or you can contact Orleans/Niagara BOCES Orleans Career and Technical Education Center Principal Dr. Michael Weyrauch at mweyrauch@onboces.org.

Teacher Information

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