

*Planning a successful career
can begin in high school!*

The Center of Applied Technology South

High school students can attend the Center of Applied Technology South (CAT-South) as a part of their regular daily schedule. In each program, students can earn credits required for graduation.

Completion of any of the 16 programs at the Center provides students with a combination of technical and academic expertise that can be utilized in a variety of ways. All programs offer the background and experience needed for immediate employment. Many programs articulate with colleges and universities, so students can earn college credits while in high school.

The programs at CAT-South offer the foundation for employment, knowledge about related careers and continuing education, and work-study positions. Studies combine both academics and applied technology.

The four-week Career Exploration Program

This introduction to technical programs course allows students to explore four programs in one semester and earn ½ credit, or eight programs in two semesters and earn a full credit. The morning session (*B Day, period 1*) is open to students in grades 9 and 10. The after school session (*Tuesday, and Thursday from 2:35–3:45 P.M.*) is open to grades 9, 10, 11, and 12.

Semesters	Programs	Credits
One	4	½ credit
Two	8	1 credit

Students can experience the environment, equipment, materials, skills, and safety rules of their chosen technical areas. The information students gain can be of significant value in career planning and expanding their interests and abilities.

The Center of Applied Technology South is located on Central Avenue in Edgewater, MD.

Transportation is provided by the school system.

Center of
Applied Technology
South



More information is available at www.CATSouth.org
Phone: 410-956-5900 | Fax 410-956-5905
211 Central Ave, East | Edgewater, MD 21037

CAT-South Programs Include:

Honors Academy of Health Professions
Automotive Collision Repair & Refinishing
Automotive Technology
Carpentry
Honors Cisco Academy
Cosmetology
Honors Culinary Arts
Honors Dental Assisting
Drafting/CAD
Electricity
Heating, Ventilation, and Air Conditioning (HVAC)
Honors Interactive Media Production
Marine Repair Technology
Honors Network Systems Administration (NSA)
Welding



ANNE ARUNDEL
COUNTY PUBLIC SCHOOLS

Anne Arundel County Public Schools prohibits discrimination in matters affecting employment or in providing access to programs on the basis of race, color, religion, national origin, sex, age, marital status, sexual orientation, or disability unrelated in nature and extent so as to reasonably preclude performance.

For more information, contact: The Office of Investigations
Anne Arundel County Public Schools
2644 Riva Road, Annapolis, Maryland 21401
(410) 222-5286; TDD (410) 222-5500
www.aacps.org

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Center of Applied Technology South
Honors Culinary Arts

Turning Passions Into Professions

Anne Arundel County Public Schools

What is it?

The **Culinary Arts program** provides the skills and practical experiences needed for a career in the culinary arts field. Classroom instruction augments the primarily hands-on techniques demonstrated in a commercial kitchen setting. It includes planning menus, purchasing, preparing, and storing a variety of foods, sanitation, safety, business, and management.

This is a two year Career Completer Program. Tenth grade students take **Culinary Arts I** for one semester and eleventh graders take **Culinary Arts II** for two semesters. Students are introduced to many preparation techniques including broiling, baking, steaming, grilling, sautéing, and frying for traditional and international cuisines.

This program is part of Anne Arundel Community College's *Tech Prep* program. Students in this program can earn college credits while attending high school. Career opportunities in the hospitality industry include cook/chef, dining room manager, food service manager, purchasing agent, proprietor, host/hostess, consultant, dietician, and caterer.

About the program...

You will:

Gain experience in many aspects of the culinary arts field, including:

- how to plan menus and purchasing food
- appropriate food storage
- nutrition
- varied food preparation techniques
- traditional and ethnic cuisine
- sanitation techniques
- safety skills
- business and management
- preparation for the *State of Maryland Department of Health, Culinary Sanitation Certification, ServSafe, National Restaurant Association*

What are the Program Requirements?

- Satisfactory performance in:
 - attendance
 - discipline
 - academic subjects
- Sufficient aptitude and ability for completion of the chosen sequence
- Parent approval
- Physical capability to pursue the chosen career
- Approval of CAT-South administration
- Ability to accept and follow directions
- Teacher recommendation

A 9th grade reading level is highly recommended.



What are the Credit Requirements?

Credits required for Completer—4		
Level I	1.0 credits	one semester
Level II	2.0 credits	two semesters
Technical Math	1.0 credit	two semesters
Optional		
Work Experience	2.0 credits	one semester
	4.0 credits	two semesters

Can you earn College Credit?

AACC Articulated Credit Available

HRM 119 - 121 4 credits

Articulated Credits Available by review at J & W, CIA and various other colleges

What are Possible Career Opportunities?

Careers are available for:

- Cook/Chef
- Food Services Manager
- Baking and Pastry Chef
- Caterer
- Dining Facility Manager
- Purchasing Agent
- Proprietor
- Host/Hostess

What are Related Careers?

Career options with further education are:

- Dietician
- Nutritionist
- Hotel/Restaurant Management
- Culinary Arts Instructor