

## Culinary Arts

*The Culinary Arts program provides instruction in professional cooking and baking, as well as restaurant management. Students operate the Carver Center Café as a direct outcome of their instructional experience. Students develop skills in human relations and explore job opportunities in one of the fastest growing industries. Computer technologies are integrated through menu development, cost analysis, and point of sales.*

**BCPS Magnet Transportation Information:** *George Washington Carver Center for Arts and Technology (Central Area) Transportation is provided at community pick-up points for students from all areas of Baltimore County Public Schools.*

**Open House:** Sunday, October 9, 2011 1 - 3 p.m.

### 2012-2013 Assessment Guidelines

**Assessment Date:** Saturday, January 7, 2012 *Auditions by appointment*


**Assessment reminders will be mailed to all applicants.**

Parents/Guardians of applicants who have NOT received notification at least five (5) days prior to the assessment date MUST contact the school to verify/schedule an appointment.

**Parent(s)/guardian(s)** should contact both the school and Magnet Office immediately if the applicant cannot attend or complete the scheduled assessment due to an unforeseen illness or emergency. Please be aware that assessments will not be rescheduled without documentation verifying the illness or emergency.

**Inclement Weather Date:** Saturday, January 28, 2012, at the previously scheduled appointment time

**Inclement Weather:** In the event that schools are closed due to inclement weather, weeknight magnet assessments will be postponed. Weekend magnet assessments will be postponed if the snow emergency plan is put into effect for Baltimore County. Postponed assessments will occur on the designated inclement weather date.

<p><b>Carver Center</b> 938 York Road Towson, MD 21204</p>	<p><b><u>Directions to Carver Center:</u></b></p>
	<p><b>From West:</b></p> <ul style="list-style-type: none"> <li>• I-695 N to Towson</li> <li>• Take exit 26A toward Towson/York Rd</li> <li>• Turn left at West Rd (signs for Towson/York Rd)</li> <li>• Take the 1st right onto York Rd</li> <li>• Make a right at the next light, Fairmount Ave.</li> </ul> <p><b>From East:</b></p> <ul style="list-style-type: none"> <li>• I-695 W to Towson</li> <li>• Take exit 26 toward Towson</li> <li>• Turn left at MD-45/York Rd</li> <li>• Make a right at the next light, Fairmount Ave.</li> </ul>
<p><b><u>Magnet Coordinator</u></b> Lori Turner (410) 887-2775/2793 lturner2@bcps.org</p>	

## Culinary Arts

### Prior to the Audition

#### Demonstration of Interest

*This MUST be completed prior to coming to the audition.*

1. **Garnish:** On the day of the audition, the applicant will have 20 minutes to prepare a garnish that can be used to enhance food items. Ideas can be researched and obtained through food related magazines and Web sites, public libraries, and DVDs. The cost of the garnish materials cannot exceed \$5.00. Applicants should practice preparing the garnish prior to the day of the audition.

**The applicant's MUST bring the ingredients needed for the preparation of the garnish to the audition.** A written cost break-down of the garnish is REQUIRED. Paring knives, chef's knives, cutting boards, and sanitation supplies will be provided. **No cooking of food items will be permitted.** This is the time to show creativity and food artistry. No cookbooks will be permitted in the audition. Students are asked to bring a plate with them to the audition so they can take their completed garnish home.

2. **Dress Requirements:** Candidates should bring an apron for the audition. Candidates must wear clothing that is appropriate for the kitchen. Arms and midriffs must be covered. Safe leather shoes must be worn, which can include leather tennis shoes. High heels and open-toed shoes, such as flip-flops and sandals, are not permitted. Hair must be restrained with a hairnet or chef's hat. Hairnets can be purchased at most grocery and drug stores.

### On the Day of the Audition

**The audition takes approximately 90 minutes.**

#### *Auditions by Appointment ONLY*

It is the responsibility of the parent(s)/guardian(s) to:

- ensure that the applicant attends the assessment on the scheduled date and time.
- contact the schools if scheduled magnet assessment appointments conflict.

***Failure to attend an assessment WILL result in disqualification.***

#### Registration Information

Applicants will be advised of their appointments by postcard. Please arrive 15 minutes prior to the scheduled time. Students will register for the audition in the front lobby with the required materials. Students who are more than 10 minutes late may not be admitted into the audition. On average, the entire audition takes approximately 90 minutes. Due to personnel and time constraints, auditions may not be rescheduled. Parents may stay in the main lobby during the audition, or return to the school within 90 minutes. Due to the high volume of applicants, there will be no seating available in the school for parents/guardians.

## Culinary Arts

### Assessment Description

#### Required Materials:

1. Garnish Materials (including receipt totaling \$5.00 or less and plate to take garnish home)
2. Apron/Appropriate Dress (as described below)

#### Dress Requirements:

Candidates should bring an apron for the audition. Candidates must wear clothing that is appropriate for the kitchen. Arms and midribs must be covered. Safe leather shoes must be worn, which can include leather tennis shoes. High heels and open-toed shoes, such as flip-flops and sandals, are not permitted. Hair must be restrained with a hairnet or chef's hat. Hairnets can be purchased at most grocery and drug stores.

1. **Demonstration of Garnish Preparation (25 points):** On the day of the audition, applicants will have 20 minutes to prepare a garnish that can be used to enhance food items. Paring knives, chef's knives, cutting boards, and sanitation supplies will be provided. No cookbooks are permitted. No cooking of food items is permitted. The ONLY equipment items that will be provided by the school are knives and cutting boards. Students are asked to bring a plate with them to the audition so they can take their completed garnish home.

**It is the applicant's responsibility to bring the ingredients needed for the preparation of the garnish.** The cost cannot exceed \$5.00. A written cost break-down of the garnish must be provided.

Evaluation of the Garnish Preparation will be based on adherence to requirements, creativity, and skill difficulty.

2. **Knife Skills (25 points):** Applicants will be shown specific knife cuts that they will be asked to duplicate to cut celery. The cuts will include julienne and small dice. The celery will be provided by Carver Center.

\*\*Organizational skills, attitude, safety, ability to follow directions, proficiency, professional appearance (including hair restraint), and sanitary techniques will be evaluated as part of the garnish preparation & knife skills critique.

3. **Math Test (25 points):** Applicants will be given 20 minutes to solve several mathematical problems that require knowledge of fractions and percentages, proportions and solving word problems. *Calculators will not be permitted.* Please prepare using the practice test that is attached.
4. **Interview (25 Points):** Applicants will be interviewed to determine their interests in culinary arts as a career, their ability to solve problems, their willingness to work with others, and their willingness to "go the extra mile."

*Questions can be directed to Bette Mullins. (bmullins@bcps.org)*

<p><b>Documented testing accommodations, as appropriate to the assessment, will be provided.</b></p>
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**Applicants must score 80% or higher to qualify for admission.**

## Magnet Events

**Magnet *EXPO!***

**Saturday, September 24, 2011  
Crowne Plaza Timonium**

**10 a.m. - 2 p.m.**

**Magnet Application Meetings**

**Tuesday, September 27, 2011  
Woodlawn HS Auditorium**

**Program starts at 6 p.m.**

**Wednesday, September 28, 2011  
Kenwood HS Auditorium**

**Program starts at 6 p.m.**

**Application Deadline**

**Wednesday, November 30, 2011**

Application packets are available at [www.bcps.org/offices/omp](http://www.bcps.org/offices/omp). Applications must be hand delivered or postmarked on or before **November 30, 2011**. Late applications are not processed.

## Sample Culinary Audition Math Test

**Directions:** (Maximum Time Allowed- 20 Minutes)

No Calculators Permitted. Round the answers to 2 decimal points if necessary.

- A. Answers must be circled.
- B. Final answers will be evaluated for accuracy.

**Answers must be correct. Partial credit will not be given. Each question is worth 5 points.**

1. Solve the proportion.

$$\frac{10}{100} = \frac{X}{20}$$

Answer:

2. A leg of lamb costs \$20.00 and yields 10 standard portions.  
What is the standard portion cost?

Answer:

3. Calculate the selling price for a cake.  
Use the formula (Cost + Mark Up = Selling Price).

The cake cost \$5.00 to prepare.

Add a mark-up of 10 %.

What is the selling price?

Show all work and circle your answer.

Answer:

4. At a local restaurant, 4,000 customers were served.  
500 customers ordered items from the light fare menu.  
What percent of the customers ordered light fare items?

Answer:

5. A foodservice operator budgets 4 % of her total  
\$800,000 for marketing. What is her marketing budget?

Answer:

## Sample Culinary Audition Math Test

**Directions:** (Maximum Time Allowed- 20 Minutes)

No Calculators Permitted. Round the answers to 2 decimal points if necessary.

C. Answers must be circled.

D. Final answers will be evaluated for accuracy.

**Answers must be correct. Partial credit will not be given. Each question is worth 5 points.**

1. Solve the proportion.

$$\frac{10}{100} = \frac{X}{20}$$

Answer: 2

2. A leg of lamb costs \$20.00 and yields 10 standard portions. What is the standard portion cost?

Answer: \$2.00

3. Calculate the selling price for a cake.  
Use the formula (Cost + Mark Up = Selling Price).

The cake cost \$5.00 to prepare.

Add a mark-up of 10 %.

What is the selling price?

Show all work and circle your answer.

Answer: \$5.50

4. At a local restaurant, 4,000 customers were served.  
500 customers ordered items from the light fare menu.  
What percent of the customers ordered light fare items?

Answer: 12.5%

5. A foodservice operator budgets 4 % of her total \$800,000 for marketing. What is her marketing budget?

Answer: \$32,000