Bergen County Academies

The Academy for Culinary Arts and Hospitality Administration

We are looking for a few awesome 8th graders who are interested in Culinary, Pastry Arts and Hospitality Administration.

Are you passionate and up to the challenge? You will need a strong academic ability, good communication skills, character & leadership qualities...

WHY CULINARY?

- National Certifications
- Ability to earn college credit AP & IB classes
- Articulation Agreements with Accredited Universities
- State-of-the-Art Facility
- Chef-Instructor & Hospitality Business Teacher with Extensive Professional and Entrepreneurial Experience
- Leadership Opportunities with SkillsUSA and FBLA
- National Hospitality Competitions
- Culinary events Chocolate Competition
- Student Mentoring Program
- Senior Experience Opportunities
- Industry Professional Visits
- Field Trips



Core Focus Courses

9th Grade

1 course Intro to Culinary Arts & Hospitality Administration

10th Grade

1 course Hotel Management and Culinary Theory

11th Grade

2 courses

1. Hospitality Management (Culinary)

2. IB Business Management SL

12th Grade

2 courses

1. Entrepreneurship & Advanced Culinary Arts

2. IB Business Management SL

Program Highlights

Students have planned, prepared & served banquets for international, state & local dignitaries providing numerous networking opportunities with industry professionals.



Cornell University Exploration Trip



ACAHA @ Cornell



ACAHA Alumni

Bergen County Academies Annual Chocolate Competition











Entrepreneurial & Engineering Gingerbread Project

Las Vegas Hotels



Bake Shop



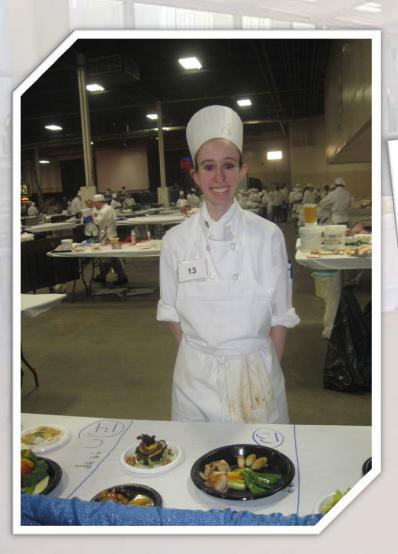
BCA SkillsUSA Chapter

National Medalists

State Medalists



SkillsUSA State Gold Medalists Culinary Arts





National Champions Gold Medalists Culinary Arts





National Hospitality Management Bronze Medalists



Welcome Incoming Freshmen!



Hope to see you in September!