



<http://www.lcctc.edu>

Culinary Arts

CIP – 12.0508

Instructor: Chef Louis Manza

Email: LManza@lcctc.edu

QUESTIONS?

Contact the School Counselors:

Theresa Tobias: ttobias@lcctc.edu

Kelly Flowers: kflowers@lcctc.edu

Every Learner, Every Day, Career-Ready in Every Way!

Lebanon County Career and Technology Center

Mission Statement

The Mission of Lebanon County Career and Technology Center is to provide all students with quality career and technical education that prepares students for high skill, innovative, and in demand occupations to be career ready in a global economy.

Our Vision

The Vision of the Lebanon County Career and Technology Center is to lead the transformation and expansion of career and technical pathways, continuously improving and diversifying educational offerings, bridging the gap between evolving industries and skilled talent.

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Web Design

Program Description: Culinary Arts students operate a contemporary sixty-seat full-service restaurant located within the school. Students plan, prepare, and serve a variety of traditional, ethnic, and contemporary menus as well as cater banquets, dinner meetings, and special events. Students develop artistic skills through ice carvings and special exhibits of pastillage, pumpkin carving, gingerbread, and tallow. Local, state, and national competitions enrich the curriculum, which includes appetizers, soups and sauces, vegetables and salads, meat/poultry/seafood/shellfish, desserts, garnishing, catering, service, sanitation, and management. Career opportunities range from a prep cook to eventually an executive chef. and may begin in high school with a Co-Op or clinical position providing job experience and a salary. Students who successfully complete the program may receive college credits from PA College of Technology, HACC, Johnson & Wales University, Pennsylvania Culinary Institute, WCCC, and The Restaurant School. The program is nationally recognized and accredited by the American Culinary Federation (ACF) and holds Exemplary Status from the ACF.

One Year Full Day Program

Program Costs:

Students are required to purchase the following at an estimated cost of \$350.

- Uniforms
- Office Supplies
- 3 Ring Binder (4")

Job Titles – Career Pathways

- 35-1011.00 [Chefs and Head Cooks](#)
- 35-2011.00 [Cooks, Fast Food](#)
- 35-2013.00 [Cooks, Private Household](#)
- 35-2014.00 [Cooks, Restaurant](#)
- 35-2015.00 [Cooks, Short Order](#)
- 35-3023.00 [Fast Food and Counter Workers](#)
- 35-1012.00 [First-Line Supervisors of Food Preparation and Serving Workers](#)
- 35-2021.00 [Food Preparation Workers Bright Outlook](#)
- 11-9051.00 [Food Service Managers](#)

CTC Knowledge Transfers to College Credits at:

- Community College of Philadelphia
- Delaware County Community College
- Harrisburg Area Community College – Harrisburg Campus
- Montgomery County Community College
- Pennsylvania Highlands Community College
- Westmoreland County Community College

Certifications Available

NOCTI

National Occupational Competency Testing Institute (NOCTI) provides industry-based credentials and partner industry certifications for students enrolled in career and technical education programs.

PDE and Local Credentials and Certifications

ACF Certified Fundamentals Cook (CFC)

ACF Certified Cook (CC)

OSHA Certification – Culinary

Servsafe Allergen

Servsafe Food Handler

Servsafe Management

Prostart National Certificate

Prostart National Certificate of Achievement

Nutrition 101

About Your Instructor

Instructor Name: Chef Louis Manza
Hire Year: 2026
Email Address: LManza@lcctc.edu

Biography

Born and Raised in Central PA, I grew up in Jonestown, PA and am a graduate of not only Northern Lebanon HS, but of the LCCTC as well (Class of 2012!) Upon graduation, I studied Culinary Arts at Johnson and Wales University. I then worked at various Michelin Starred and James Beard Award winning restaurants throughout NYC and Philadelphia before moving back to Lancaster County. My latest position found me as the Executive Chef at the Horse Inn in Lancaster City. In my free time, I enjoy tinkering with wristwatches, Formula One racing, and spending time with my wife, two dogs, and two bunnies at our home in Ephrata.

Education

HS Diploma – Northern Lebanon HS 2012

Associates Degree – Johnson and Wales University, 2014

Certifications and Awards

Honor's Associate + Summa Cum Laude – Johnson and Wales University

National Technical Honor Society – LCCTC

Servsafe Manager's Certification

Servsafe Allergen Certification

Servsafe Instructor/Proctor Certification

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Work Experience

General Cook - McDonalds (Lickdale Location)

General Cook – Hershey Entertainment and Resorts Co. (Hersheypark, Giant Center, Hotel Hershey)

Intern/Commis – Per Se, NYC

Chef de Partie – Daniel, NYC

Sous Chef – Blue Hill, NYC

Sous Chef – Vetri Cucina, Philadelphia

Chef de Cuisine – Royal Boucherie, Philadelphia

Executive Chef – Horse Inn, Lancaster

Culinary Arts Behavior and Safety Procedures

1. You must observe the office safety policies in place within the classroom.
2. Students will complete the safety program leading to certification.
3. No outside electronic devices will be allowed.
4. In case of an injury, regardless of severity, it must be reported to the instructor

Culinary Arts Tools & Equipment

The following is a list of tools and equipment that students will receive instruction on:

- Fire Suppression Systems
- Knives
- Knife Sharpening Equipment
- Volumetric and Weight Measuring Devices
- Small Kitchen Equipment (Whisks, Tongs, Hand Blenders, Spatulas, etc.)
- Large Kitchen Equipment (Food Processors, Ovens, Broilers, Steamers, Etc.)
- Cutting Boards, Deli Stations
- Refrigeration/Freezing Systems
- POS Service Terminals
- Coffee/Soda Stations
- Buffet Service Stations, Hot Tables, Cold Bars

Grading Scale

The LCCTC grading system incorporates three components: competencies (skill— 33.3%), career skills (work ethic— 33.3%), and theory (knowledge—33.3%). Each academic class implements a performance evaluation/student grading system that incorporates career skills (work ethic), and theory (knowledge). Each component is weighted equally.

Please refer to the Student Handbook, available on the school website at <http://www.lcctc.edu> for a complete list of grading components.

Progress Reports

Students will receive a “Progress Report” each mid-quarter through the mail for any student with a 70% or less, and a “Report Card” will be given to each student at the end of each quarter. It is the student's responsibility to share this information with their parents/guardians. Both reports will utilize student performance data obtained from competencies, career skills, and theory grades.

Please Note: 40% is the minimum grade for the first 3 marking periods. However, students with excessive absences may be assigned an earned grade with administrative approval. There is no minimum grade for the 4th marking period.