

**EACH SESSION RUNS
MONDAYS THROUGH
THURSDAYS
FROM 8AM-11AM**

**OCVTS Brick Center, 350
Chambers Bridge Rd., Brick, NJ**

**Please check off session(s) that
you would like to attend:**

_____ **SESSION 1 Culinary
Classics: July 6 - July 9**

_____ **SESSION 2 Advanced
Culinary: July 13 - July 16**

_____ **SESSION 3 Baking
Essentials: July 20 - July 23**

_____ **SESSION 4 Advanced
Baking: July 27 - July 30**

Registration fee per session \$150

**Mail check and form to:
OCVTS Summer Culinary
Exploratory Program
Registration
350 Chambers Bridge Road
Brick, NJ 08753**

**Ocean County Vocational Technical
School 2026 Summer Exploratory
Culinary Program Registration
Form**

Participant Name

Parent/Guardian Name

Street Address

Town, State, Zip Code

(_____)_____

Main Contact Telephone Number

Emergency Contact

E-mail Address

Current School

Grade (Fall 2026)

Participant Age

*I hereby authorize the employees of OCVTS
Summer Exploratory Culinary program to act for
my child according to their best judgement in an
emergency requiring medical attention. I hereby
waive and release all OCVTS from any and all
liability from injuries and illness while attending
the program. I understand that I am responsible
for my child's transportation to and from the
program.*

Parent Signature

Date



Summer Exploratory Culinary Program

**Looking for participants
ages 12-15 to enjoy an
immersive
culinary experience!**



**WWW.OCVTS.ORG
732.286.5670 x3212**

Ocean County Vocational Technical School is offering a Culinary Arts Summer Exploratory Program for students 12-15 years of age. Participants will work alongside our expert chef instructors to develop culinary skills as well as kitchen operations.



Culinary Classics 7/6-7/9

Students will learn essential techniques such as knife skills, sautéing, seasoning, sauce-making, and more. They'll prepare a range of dishes from breakfast to dinner in an immersive culinary experience.

Baking Essentials 7/20-7/23

This program covers essential techniques such as measuring, mixing, kneading, and shaping. Students will prepare baked items such as muffins, rolls, and cupcakes, exploring yeast and leavening science.



Advanced Culinary Camp 7/13-7/16

Take your cooking skills to the next level with hands-on training in professional techniques like advanced knife work, sautéing, seasoning, and sauce-making. Students will craft dishes from breakfast to dinner, focusing on precision, creativity, and restaurant-quality presentation.

Advanced Baking 7/27-7/30

Elevate your baking skills with advanced techniques in pastry, laminated doughs, intricate cake assembly, and professional decoration. Students will craft refined baked goods and desserts while exploring flavor balance, texture, and presentation.



The OCVTS Culinary Arts Program is located at the Brick Center. This two-year, 900-hour program provides high school students with hands-on training in professional kitchens. Students gain real-world experience by operating a public dining room, where they prepare and serve meals in a restaurant setting. The curriculum covers culinary fundamentals, advanced cooking techniques, baking, and pastry arts. Students enrolled have the opportunity to obtain college credit through articulation agreements. ServSafe certification is also included.

Visit www.OCVTS.org for more info.

