Ocean County Vocational and Technical School 2022 Summer Exploratory Culinary Camp Registration Form

Participant Name
Parent/Guardian Name
Street Address
Town, State, Zip Code
() Main Contact Telephone Number
Emergency Contact (Name/Phone Number, if other than above
E-mail Address
Current School
Grade (Fall 2022) Participant Age

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: July 11 - July 14
CULINARY CLASSICS

SESSION 2: July 18 - July 21
CAKE BAKING & DECORATING

REGISTRATION

For summer 2022 only the OCVTS Culinary camp will be funded through the ESSER federal grant so there will not be any fee for students to attend.

OCVTS Summer Culinary Camp Registration 350 Chambers Bridge Rd., Brick, NJ 08723

I hereby authorize the employees of OCVTS Summer Exploratory Culinary Camp 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 at the camp. I understand that I am responsible for my child's transportation to and from the program.

Ocean County Vocational Technical School offers Culinary Arts training programs for both high school students and adults.

The OCVTS high school shared-time program provides both classroom lectures and extensive hands on training in the fully equipped kitchens and bakery facilities. The Brick Center has a dining room which is open for public dining for lunch service which provides students with real world experience both in the kitchens and front of the house operations. High school students can speak with their counselors about admission procedures.

After high school OCVTS offers one of the most innovative culinary arts training programs for adults.
In 2014 OCVTS acquired the restaurant facilities at
the Atlantis Golf Course in Little Egg Harbor. The
completely-renovated facility is now known as Cuisine on the Green, the Ocean County Center for Culinary Arts. Adult students train for careers in culinary
arts through a 10-month full-time program which includes classroom lectures, demonstrations and hands
on training. Students gain real world experience
through the daily operations of the full service pub,
restaurant and catering/banquet facilities. Students
also have internship opportunities.

The program at Cuisine on the Green qualifies for Federal Financial Aid, Veterans Education Benefits and Unemployment Retraining Benefits. Please call 732.286.5670 or x3210 for more information.







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





WWW.OCVTS.ORG 732.286.5670 x3210

Ocean County Vocational Technical School is offering a Culinary Arts Summer Camp 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

This program will include kitchen safety, culinary equipment operation, searing, sauteing, seasoning, sauce making, braising, brining, roasting and pastas.

CAKE BAKING AND DECORATING

In this program students will prepare icings, assemble and ice simple layer cakes and retail style cakes, learn how to create borders, leaves, vines and icing flowers, and make and use a paper decorating cone for inscriptions and decorations.



OCVTS Brick Center, 350 Chambers Bridge Road, Brick, NJ

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Please complete the registration form and return to:
OCEAN COUNTY VOCATIONAL TECHNICAL SCHOOL
Culinary Camp Registration
350 Chambers Bridge Road, Brick, NJ

08723

OCEAN COUNTY VOCATIONAL TECHNICAL SCHOOL

WWW.OCVTS.ORG
CALL 732.286.5670 x 3210
FOR MORE INFORMATION





