

BAKING AND CATERING

Jan Joseph, Instructor

TRAINING STUDENTS FOR ENTRY-LEVEL POSITIONS SUCH AS:

- Baker's Assistant
- Cake Decorator
- Donut Maker
- Catering Assistant
- Baker
- Caterer
- Banquet Server

BENEFITS OF THIS CLASS:

- Prepares students for entry level positions in commercial bakeries, hotels, restaurants, and catering businesses.
- The opportunity for internships in the baking and catering fields.
- 30 high school credits
- Training in visual artistic layouts including balance, texture, elevations, scale, and buffet layouts.

IN THIS CLASS, STUDENTS LEARN:

- Basic commercial baking techniques.
- To apply industry safety and sanitation standards.
- Procedures for multiple levels of cake decorating (borders, flowers, assembly, etc.).
- To work in a commercial kitchen environment.
- To Prepare products for on campus retail sales and catering events.
- Understanding cost of analysis.
- How to Participate as a team member in a work environment.
- Skills on how to find a good job, interview well, and how to keep a job.

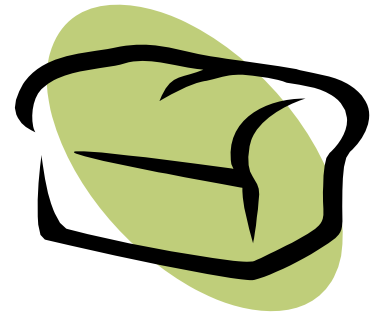


UPON SUCCESSFUL COMPLETION OF CLASS, STUDENTS RECEIVE:

- Certificate of Achievement and Letter of Competency which shows employers what you have learned and the degree of mastery you achieved.
- Job placement assistance.
- A portfolio of formulas and accomplishments with photographs.

JOB MARKET INFORMATION:

The CCOC Baking and Catering course work, prepares students for positions in the restaurant, hotel, retail, and healthcare environments. With the acquired skills from this class, students could expect to earn between \$8 and \$20 per hour. Many positions offer flexible schedules, a variety of work, and opportunity for advancement.



Students can advance in their profession through culinary school, college, and continued on-the-job training in industry.

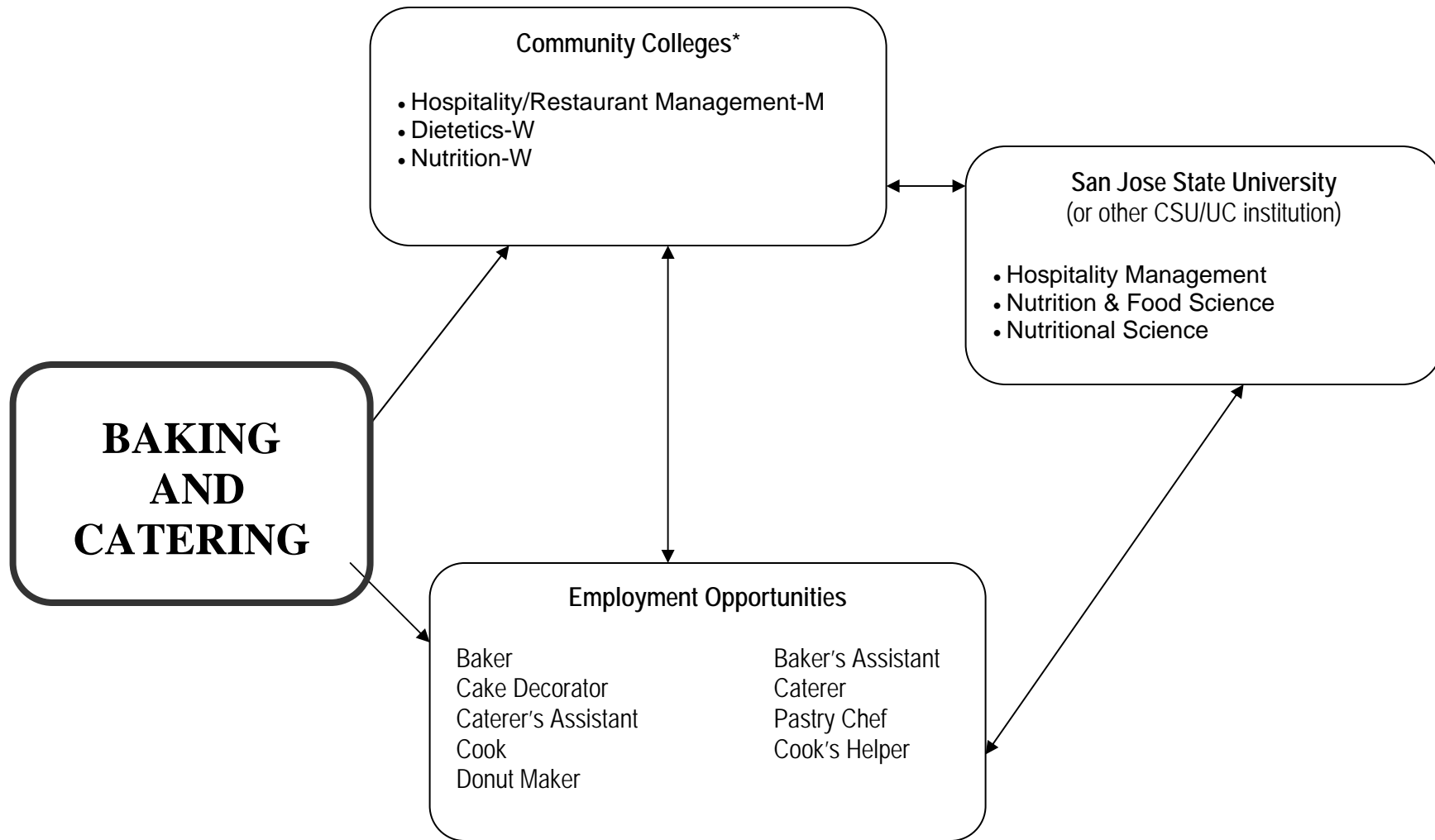
ABOUT THE INSTRUCTOR:

Jan Joseph has over 30 year experience in the food service industry. He has held positions at multiple levels in hotel, restaurant, healthcare and education foodservice. He has served as a corporate trainer within the industry. He has owned his own successful restaurant and a food service /administrative management company serving healthcare facilities for nine years. Mr. Joseph holds a BA degree in business management.

Mr. Joseph likes teaching, helping students prosper in this occupation, and is very interested in a student's success.



School-to-Career Pathway



* **Community Colleges:** **D**=DeAnza, **E**=Evergreen Valley, **F**=Foothill, **M**=Mission, **S**=San Jose City, **W**=West Valley