

# CULINARY ARTS

## Nancy Joseph, Instructor

### TRAINING STUDENTS FOR ENTRY-LEVEL POSITIONS SUCH AS:

- Cook: Prep, Short Order, Restaurant
- Waiting/Busing
- Hosting
- Catering Assistant
- Counter Attendant/Cashier

### BENEFITS OF THIS CLASS:

- Hands-on training, both in student lab/commercial kitchen
- 30 high school credits earned per year
- Equivalency credits in English, math or science may be available
- Theory and practice of cooking principles
- Gain knowledge of many aspects of the food service industry
- 1 or 2 year program

### IN THIS CLASS, STUDENTS LEARN TO:

- Apply job-seeking techniques including skills on how to find good jobs, interview well, and how to maintain long-term employment
- Apply basic cooking techniques
- Prepare food in a variety of styles and methods
- Work with a team, manage others
- Work in a professional kitchen
- Develop menus and do cost analysis
- Adhere to industry safety and sanitation standards
- Prepare meals for sale on campus

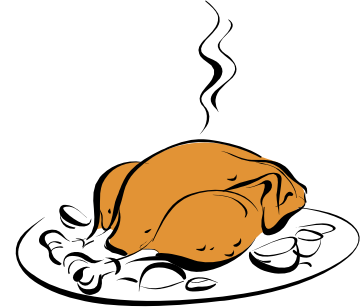


### UPON SUCCESSFUL COMPLETION OF CLASS, STUDENTS RECEIVE:

- Certificate of Achievement
- Letter of Competency
- May receive math credit
- College credit at Mission College with a B or better
- Job placement assistance
- Reference from instructor

### JOB MARKET INFORMATION:

Students from the CCOC Culinary Arts program go into a variety of cooking, catering, waiting, and hosting positions that can lead to advanced positions including management at various levels. This occupation offers flexible schedules, opportunities for travel, and a variety of work environments.



With this training and enthusiasm, food service workers can make \$8 and up per hour to begin, and can plan to progress to \$20+ per hour, depending on the job placements and ambition.

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

### ABOUT THE INSTRUCTOR:

**Nancy Joseph** has over 20 years experience in the Food Service Industry, working with Corporations, the Health Care Industry and successfully owning and operating her own restaurant. Her expertise includes, menu planning, coordinating and managing special food events, food presentation and budgeting. She enjoys working with students, sharing her knowledge and preparing them for a career in Culinary Arts.



# School-to-Career Pathway

