

Culinary Arts Program

The Culinary Arts Academy program offers students hands-on culinary skills development classes. In the first semester, students learn basic cooking principles and techniques in the areas of hot and cold food production, soups and sauces, and general baking. The sanitation course prepares student for the "ServSafe" certification examination. The second semester continues on the foundation developed in the first semester, with emphasis on fine dining and specialty desserts. The student will receive information and skill development in management and supervision, cost control, computer use in restaurants, and menu and facility planning. The Culinary Arts Academy begins once a year in August. It is a full-time, 2-semester program. The program expenses vary for each individual. The estimated cost for the Culinary Arts Academy Program is \$575 to \$725 per semester which includes enrollment and materials fee, health fee, tuition, text books and certification examination, various student fees, and parking permit. For additional program information, contact Family and Consumer Science at 575-6354. Financial aid is available. For information call financial aid at 575-6023.



Career Opportunities

The food service industry is one of the fastest growing industries in the nation. There is a greater demand for qualified food service personnel and managers each year and that demand is not being filled. With more problems arising every year, directly attributed to improper food handling, the industry is demanding that people with a culinary education fill more entry-level positions. Job opportunities include prep cook, line cook, Sous Chef, Executive Chef, Food and Beverage Manager, catering, and sales. The different industries one might find employment include restaurants, hotels, resorts, private clubs, country clubs, cruise ships, hospitals, and schools.

High School Preparation

Students interested in Culinary Arts Academy careers are encouraged to take the following classes as part of their high school program: English- Reading and Writing Skills Mathematics Computers Culinary Arts/Cooking

Contact Information

For more information on the Culinary Arts program, please contact:

Bob Glatt,
Director, Culinary Arts Academy
Modesto Junior College
435 College Avenue
Modesto, CA 95350

Office location
John Muir 157E, West Campus
(209) 575-6346

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435 College Avenue
Modesto, CA 95350
www.mjc.edu

Modesto Junior College Culinary Arts Academy Program

Related Courses:

Certificate of achievement and an A.S. Degree in Culinary Arts are available, please see a counselor or contact the program director for current course list.

The courses in the Academy will introduce you to the world of culinary arts and are designed to familiarize the student with basic culinary skills as well as daily production that will emphasize techniques needed to succeed in today's market.

In the final limb of the Academy, the student will be taught advanced cooking techniques that reflect modern American and International cuisine. Areas of specialized training include management and supervision, cost control, computers, menu planning and facility planning.

Some other related courses and electives to choose from include:

- Food Safety and Sanitation
- Nutrition
- Practical Nutrition
- Catering

Please contact the Culinary Arts Academy Director for more information.

MJC has the perfect recipe for Culinary Arts education



Accuracy / Changes

The Yosemite Community College District and Modesto Junior College have made every effort to determine that everything stated in this brochure is accurate.

Courses and programs are subject to change without notice by the administration of the Yosemite Community College District or MJC for reasons related to student enrollment, level of financial support, or for any reason at the discretion of the District and the College.