

Career Pathways

Entry Level Positions

- Fast Food Service
- Line Cook
- Food Preparation Worker
- Dishwasher
- Barista
- Host/Hostess/Cashier
- Server/Busser
- Bakery Chef

Technical Positions

- Food Service Manager
- Personal Chef
- Sous Chef
- Pastry Chef
- Airline Catering
- Head Cook
- Caterer

Professional Positions

- Franchise/Business Owner
- Culinary Arts Instructor
- Nutritionist
- District/Regional Food Manager
- Executive Chef
- Special Menu Development
- Banquet & Catering Director
- Food Scientist

MCOE ROP Training Programs

Automotive Technology
Construction Technology (MC3)
Culinary Essentials
Foundations in Early Education
Medical Assisting
Medical Office Administration
Professional Truck Driving

Regional Occupational Program

632 W. 13th Street
Merced, CA 95341
Phone: (209) 381-6684

Yosemite Education Center

Instructional Service Center

Tisha McParland, Instructor
350 W Yosemite Ave
Merced, CA 95348
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(209) 381-4530

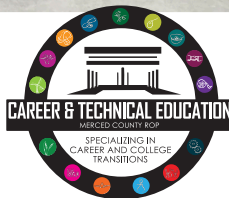


For information about national and program accreditation, contact the institution.

www.mcoe.org/ROP

Merced County ROP does not discriminate on the basis of race, color, national origin, sex, disability, or age in its programs and activities and provides equal access to designated groups.

Culinary Essentials



For additional information,
scan QR code



Program Description

Culinary Essentials provides students with hands on experience, providing fundamental skills and knowledge of food preparation, food and kitchen safety, sanitization, food costs, basic culinary terminology, proper use of kitchen tools and equipment, and customer service. This program is designed for adults with disabilities and offers students the opportunity to earn a Food Handlers Card and ServSafe Certification. This program includes completion of an Employment Portfolio and an internship with a local business, providing entry-level skills and training necessary to secure employment in the Food Service Industry.

Admission Requirements

- All students must be at least 18 years of age
- Recommended HS Diploma or equivalent and/or Certificate of Completion or concurrent enrollment in HS completion program
- Priority enrollment is given to students that identify as having a disability (physical, cognitive, or mental)

Key Instructional Methods Include:

- Direct instruction via lectures
- Classroom discussions
- Cooperative learning
- Community classroom training

Program Highlights Program Instruction

- Fundamentals of food service and food preparation
- Proper sanitation practices
- Customer service skills
- Hands-on training through site placement
- Employability skills
- Employability Portfolio
- Business communication etiquette



The Structure of the Program Includes:

- Open Entry-Open Exit (monthly)
- 18 week program-14 hours per week (252 hours total)
- Placement as an intern at a local business

What is Merced County ROP?

ROP stands for Regional Occupational Program. ROP provides occupational training programs directly related to a student's career interest area.

Mission Statement

The mission of the Merced County Office of Education Regional Occupational Program is to prepare adult students with relevant, high quality career training to secure sustainable employment and advancement.

ROP Goals

- Develop technical, and interpersonal skills
- Secure successful employment
- Upgrade academic and employment skills
- Enter advanced career-technical training
- Pursue college related courses

