

# 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

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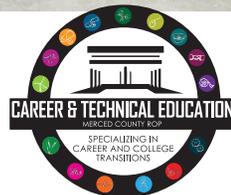


For information about national and program accreditation, contact the institution.

[www.mcoe.org/ROP](http://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

