HUMAN SERVICES

CULINARY ARTS

MVCTC.COM/CA

PROGRAM OVERVIEW:

- Gain experience operating the MVCTC restaurant, 68 Hundred Bistro. Learn menu planning, cost control, safety and sanitation, entrepreneurship skills, recipes, conversions and restaurant operation skills
- Learn product identification, cooking methods, baking, proteins, sauces, and nutrition
- Learn CPR, First Aid and Fire Safety in the Workplace, complete Fire Extinguisher training
- **College Opportunity** - Career-Technical Credit Transfer (CT)2/CTAG; Articulated Credit Sinclair College
- **ODE Approved, Industry-Recognized Credential Opportunity** - National Restaurant Association ServSafe - Food Handler and ServSafe Manager; ServSafe Allergens; RISE Up Customer Service; CPR First Aid

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Potential Careers

- Cooks
- Chefs & Head Cooks
- Food Service Managers

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