COLTON REDLANDS YUCAIPA
REGIONAL OCCUPATIONAL PROGRAM
Inspiring Possibilities

Culinary Arts







Hospitality, Tourism & Recreation

Build hands-on culinary skills through cooking, food safety, sanitation, nutrition, menu planning, and real-world hospitality experiences.

Cook. Create. Serve.

- **Industry Preparation** — Build practical culinary, food safety, and hospitality skills.
- **Cost Savings** — Comparable culinary training can cost thousands; CRY-ROP students receive it at no added cost.
- **College Credit —** Earn up to 6 articulated college credits through SBVC across Culinary Arts 1 & 2.

YOUR PATHWAY

Culinary Arts 1
Concentrator

Build foundational cooking skills while learning food safety, sanitation, nutrition, recipe costing, customer service, and proper kitchen equipment use.

Culinary Arts 2
Capstone

Advance your culinary skills through modern and global cuisine, baking, menu planning, catering, safety, sanitation, and hands-on food preparation.

Ready to Explore?

Explore Culinary Arts at CRY-ROP.

www.cryrop.edu/students/classes/culinary

Contact Us
(909) 793-3115

Visit Our Website
www.cryrop.edu

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