

Culinary Arts 1 & 2



8.22



- Prepare for an entry-level position in the hospitality industry
- Learn to taste and identify ingredients
- Earn Diablo Valley or Mission College Credit for Year 1



Culinary Arts 1:

Students learn basic cooking and baking techniques, while developing safety, sanitation, and equipment management skills. They will explore global and domestic cuisines, and study the culture of food. With the completion of this course students will be able to gain an entry-level position in the foodservice branch of the hospitality industry.

Culinary Arts 2:

Students will advance their cooking and baking techniques while continuing to refine their knowledge of the culture of food. They will discover management, supervision, and customer service, while further examining and developing the skills they learned in their first year of Culinary Arts. Students will prepare and serve food to school staff members and community stakeholders.

To enroll or learn more about this program, talk to your counselor, visit your career center, or contact

Chef Moschetti at: mmoschetti@mvrop.org

More information is also available at:

<https://www.mvrop.org/instructor/mmoschetti.html> or www.mvrop.org