

Culinary Arts 1 & 2



- Prepare for an entry-level position in the hospitality industry
- Learn to taste and identify ingredients

Culinary Arts 1:

This competency-based course is geared to introduce students to the Hospitality and Food Service Industry. Included in the course are sections on food safety and sanitation, basic culinary terms, hospitality standard skills, knife skills, fundamentals of cooking techniques, pantry, soups, and basic pastry. Integrated throughout the course are career preparation standards that include basic academic skills, communication, interpersonal skills, problem solving, workplace safety, technology, and employment literacy.

Earn Diablo Valley or Mission College Credit for Year 1

Culinary Arts 2:

Prerequisite: Culinary Arts 1. First Semester, the students continue to focus on sanitation, safety, and knife skills. Students gain advanced skills in preparing stocks, soups, sauces, and main entrees courses, nutrition, costing out recipes and menus in addition to other culinary math skills, menu design and regional cooking. All of this is done in preparation for the Second Semester when students will weekly operate a café, producing and serving to teachers and guests. Second Semester also has a strong focus on “front of the house” skills and customer service.

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

Chef Skrocke at: cskrocke@mvrop.org

More information is also available at:

<http://www.mvrop.org/instructor/cskrocke.html> or www.mvrop.org

