

CULINARY ARTS

Mt. San Jacinto College Culinary Arts Program provides students with a thorough education. Our program provides training in both culinary and baking and pastry. Our state-of-the-art kitchen and robust curriculum ensure students will learn the skills necessary for employment in many foodservice kitchens.

The Culinary Arts and Hospitality Program is a certificate program that will enable students to enter the culinary workforce with the confidence needed to build a successful career. The topics covered range from classical to modern techniques. This program will have a dual focus on both culinary and baking and pastry which will prepare students for employment in various departments of a food service establishment. Upon completion of this program, graduates will have a well-rounded education enabling them to work in any establishment, from casual to fine dining restaurants.

Transfer Preparation

MSJC offers a wide range of course work that prepares students for the workforce or for transfer to four-year colleges and universities. All four-year institutions prescribe their own standards for course evaluation and admissions. Courses that fulfill major requirements for an associate degree in a program at MSJC might not be the same as those required for transfer into a similar major at a four-year university. Please meet with a Counselor to confirm transfer requirements.

Transfer students are advised to do research on prospective majors and careers. The MSJC Transfer Center and MSJC catalog can be helpful tools. Students interested in transferring to CSU's or UC's can access major preparation by visiting ASSIST (<http://www.assist.org>). All students are advised to meet with a counselor at least once a semester to create or update their comprehensive education plan.

Contact Information

Temecula Valley Campus
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Degrees/Certificates

Certificates

- Culinary Arts & Hospitality Certificate (<https://catalog.msjc.edu/instructional-programs/culinary-arts/culinary-arts-hospitality-certificate/>)

Program Learning Outcomes

- Demonstrate and maintain proper safety and sanitation procedures, understanding of HACCP.
- Have knowledge of nutrition and how to create a nutritionally balanced menu.
- Demonstrate proper use of kitchen terminology, proper knife cuts and proper use and care of knives.
- Define major events in culinary history.
- Define various cooking methods.
- Prepare standardized recipes using a variety of cooking, baking and pastry techniques that meet industry standards.

- Demonstrate and explain how to calculate food costs, properly procure, purchase and receive food and dry items.
- Describe how to properly store food and dry items.
- Demonstrate how to properly set up a buffet and various styles of table service.
- Have knowledge and understand how to conduct business, manage employees, beverage service and effective communication skills.

Careers and Salaries

Discover in-demand careers and education options based on your interests! See the list of careers below or explore further by searching for **Careers or Programs** (<https://msjc.emsicc.com>).

Note: There are no guaranteed positions for students completing these programs. Education and work experience required will vary by employer. The salary and benefits for specific occupations will be dependent on work experience, education, background, and employer. Labor market statistics are from the Bureau of Labor Statistics, US Census Bureau, O-NET, EMSI.

Career/Industries	CA Annual Median Salary or Range	Employment Demand or Opening CA
Food Preparation Workers (SM, C)	\$34,502	23,147
Cooks, Institution and Cafeteria (SM, C, B)	\$40,071	4,895
Chefs and Head Cooks (SM, C, A)	\$58,000	3,553

(degree required: SM some college, C: Certificate, A: Associate degree, B: Bachelor's degree, M: Master's degree, D: Doctorate)