



CHEF & RESTAURANT MANAGEMENT

The Chef & Restaurant Management program trains students in a culinary institute environment to prepare, present and serve food. Students operate The Center Café restaurant (located on MCCC's campus), which allows them to learn all aspects of the food and restaurant industry. Suggested prerequisites for this program include art, home economics and math.

Curriculum:

- Back-of-the-house operational standards
- Chef responsibilities
- Food-borne illnesses
- Food portion budgeting
- Food preparation and production
- Front-of-the-house operational standards
- Math principles for food service
- Menu planning
- Portioning
- Restaurant design and operation

Curriculum (cont'd):

- Safety and sanitation
- Storeroom and inventory principles and management
- Taxes

Certifications:

- ServSafe Food Handler
- ServSafe Manager Level

Students have the opportunity to earn industry credentials and college credits.

Opportunities:

- Caterer
- Chef
- Cruise Line Chef
- Dietician
- Food Artist
- Food Writer
- Hospitality Manager
- Internship
- Pastry Chef
- Personal Chef
- Server



Visit mcjvs.edu for more information about our Chef & Restaurant Management program.

