



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

Opportunities:

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

Certifications:

- ServSafe Food Handler
- ServSafe Manager Level

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



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

