

Chef & Restaurant Management

Career Roadmap

MCCC Career Major

Academics

Fundamentals of Food Production
Dining Room Service and Operations
Contemporary Cuisine
Catering and Banquet Service Operations

College Credit

Students have the opportunity to earn college credit in this program.

Goals

Earn High School Diploma
Earn Industry Certifications

MCCC Industry Certifications*

ServSafe Food Handler
ServSafe Manager Level
CPR & First Aid

Job Placement | Internships

Catering events
Participate in local food competitions
Compete in state and national competitions

Technical Careers

Associate Degree

Culinary Arts
Hospitality Management
Hotel, Destination and Event Management
Restaurant / Food Service Management Business

Advanced Certifications

Event Planning
Food & Beverage Operations
Hospitality Management
Personal Chef
Professional Baking
Professional Culinarian / Cook

Jobs with Work Experience or Associate Degree

First Line Supervisors of Food Preparation
Servers
Line Cooks
Institution & Cafeteria Cooks
Food Service Manager
Public Safety Dispatcher

Professional Careers

Bachelor Degree*

Food & Nutrition, Food Science, Food & Hospitality Management, Public Health Education

Master Degree*

Medical Nutrition Therapy, Dietetics, Food Processing / Engineering, Quality Assurance, Product Development, Safety Inspector, Business Administration

Doctoral Degree*

Hospitality and Dietetics Administration, Natural Resource Recreation and Tourism, Food Service and Lodging Management, Food Science & Nutrition, Business Management

Extensive Work Experience*

Dietician, Nutritionist, Public Health Administrator, Corporate Executive Chef, Event Planner, Restaurant Entrepreneur, Food Scientist Quality Assurance Manager

*Examples only. Degrees and work experience options are extensive.

*Students who meet certification criteria will have the opportunity to test in their CT program.

