



CHEF & RESTAURANT MANAGEMENT



The Medina County Career Center's Chef and 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

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

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

Certification*

- ServSafe
- CPR/First Aid

Equipment

- Chef knife (student owned)
- 7-piece knife kit (student owned)
- Industrial gas range
- Industrial gas grill
- 20-quart stand mixer
- Point-of-sale hand-held devices

Some Employment Opportunities

- Chef
- Dietitian
- Hospitality manager
- Caterer
- Pastry chef
- Food writer
- Cruise line chef
- Server
- Food artist
- Personal chef
- Internship

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



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

