

What is
something you
enjoy cooking
and why?



CULINARY ARTS

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Management & Culinary Arts

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What is Culinary Arts?

- **Cooking food**
- **How it looks and tastes**



Who Works in Culinary Arts?



Deciding on a Career?

Values

What is
important to
you

Interests

What you like

Skills

What you are
good at doing

Personality

How you think,
feel, and
interact with the
world

Experiences

Events and
interactions
that shape
one's
knowledge,
character, and
perspective

Executive Chef



Values

Important

- Creativity
- Leadership
- Excellence
- Efficiency
- Teamwork

Interests

Likes

- Culinary Skills
- Management
- Communication
- Problem-Solving
- Organization

Skills

Good at Doing

- Cooking
- Innovation
- Business
- Teaching/Leadership
- Customer service

Personality

Think, Feel, Interact

- Driven and goal-oriented
- Confident and decisive
- Detail-oriented
- High energy
- Adaptable

Pastry Chef

Values

Important

- Creativity
- Beauty
- Precision
- Quality

Interests

Likes

- Sweets, pastries, breads
- Experimenting
- Learning new skills
- Visual design

Skills

Good at Doing

- Baking and Pastry
- Decorating, measuring
- Time management
- Adaptability

Personality

Think, Feel, Interact

- Patient and focused
- Detail-oriented
- Artistic
- Introverted or reflective
- Organized

Food Truck Owner

Values

Important

- Independence
- Creativity
- Flexibility
- Customer connection
- Hustle

Interests

Likes

- Street food culture
- Entrepreneurship
- Community
- Experimenting

Skills

Good at Doing

- Culinary Knowledge
- Business and marketing
- Time and Inventory management
- Customer Service
- Problem solving

Personality

Think, Feel, Interact

- Outgoing and energetic
- Adaptable and resilient
- Optimistic
- Willing to take risks
- Resourceful

People Interested in Culinary Careers are often:

- Creative
- Food Enthusiasts
- Hands-on Learners
- Detail-oriented
- Team Players
- Interested in Entrepreneurship
- Cultural Explorers
- Problem Solvers
- Career Changers

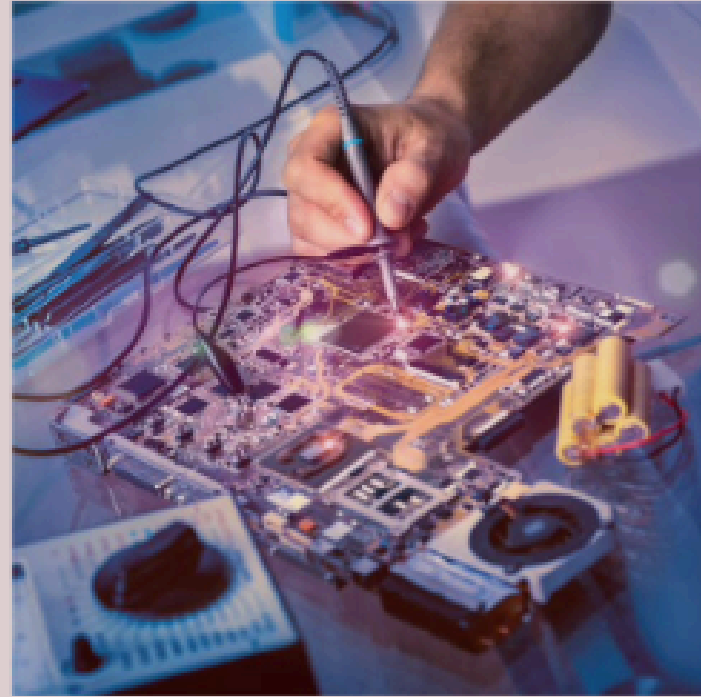


Explore Career Education at Mt. SAC



Arts & Design

Career Code: A



Aviation, Electronics, & Manufacturing

Career Code: R



Business & Information Technology

Career Code: E & C



Health & Wellness

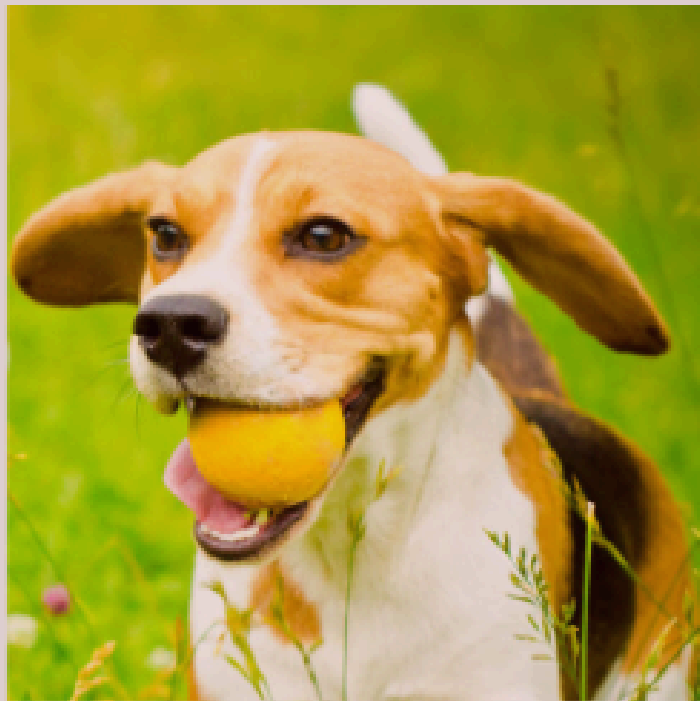
Career Code: S



Humanities & Communication

Career Code: A

www.mtsac.edu/ce



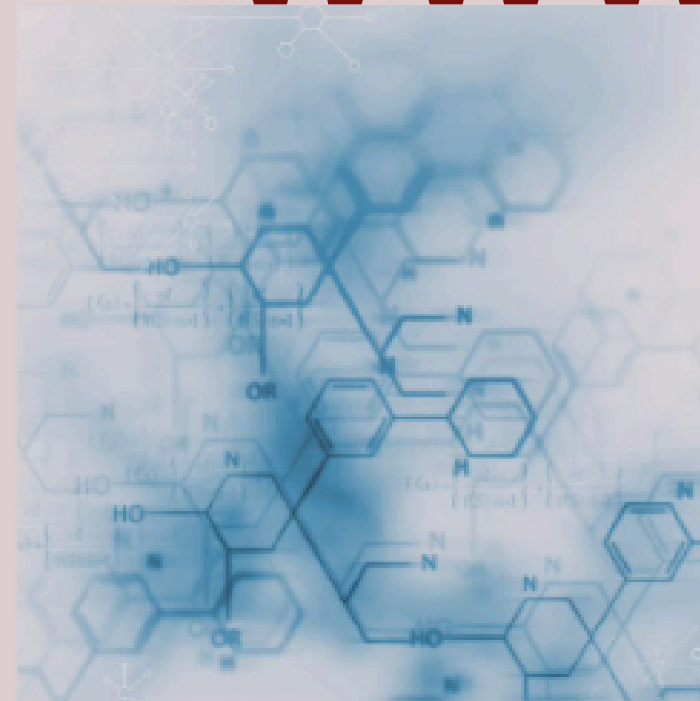
Plants & Animals

Career Code: I & R



Public Service & Social Science

Career Code: S



Science Technology Engineering & Math (STEM)

Career Code: I



Teaching & Education

Career Code: S

CAREERS



Kitchen & Cooking Roles:

- Prep Cook
- Line Cook
- Chef de Cuisine
- Sous Chef
- Executive Chef
- Pastry Chef
- Personal Chef
- Catering Chef

OTHER RELATED CAREERS

- Bartender
- Sommelier
- Food and Beverage Director
- Culinary Instructor
- Food writer, blogger, or critic
- Marketing and Public Relations specialist



Hospitality Careers

- Manager
- Server
- Event Planner

CULINARY ARTS PROGRAM

ABOUT US

Program Focus:

- Prepares students for entry-level careers in a variety of food service related settings
- Combines hands-on training with academic coursework
- Covers both front-of-house and back-of-house operations

Facilities:

- Features state-of-the-art kitchens
- Includes a student-run restaurant and bakery





CULINARY ARTS PROGRAMS

Culinary Arts - Level I

5 classes
14 units

Culinary Arts - Level II

Level I certificate
+
5 more classes
27.5 units

Culinary Arts - Advanced Certificate

Level II Certificate
+
6 more classes
43.5-45 units

Culinary Arts Management, AS

Culinary Arts Advanced Certificate
+
General Education
79 units

CULINARY ARTS - LEVEL I CERTIFICATE



Required Courses

Course Prefix	Course Name	Units
CUL 101	Professional Cooking Foundations	3
CUL 102	Professional Cooking I	3
CUL 104	Garde Manger	3
CUL 105	Baking and Pastry I	3
HRM 52	Food Safety and Sanitation	2
Total Units		14

Learning the “language” of the kitchen

CULINARY ARTS - LEVEL II CERTIFICATE



Increasing your knowledge and skills

Required Courses

Level I Certificate + Courses Below

Course Prefix	Course Name	Units
CUL 103	Professional Cooking II	2.5
CUL 107	World Cuisines	2.5
CUL 108	Specialty Cuisines	3
CUL 113	Commercial Food Production	3
CUL 121	American Regional Cuisine	2.5
Total Units		27.5

CULINARY ARTS - ADVANCED



Gaining a competitive edge

Required Courses

Level I Certificate + Level II + Courses Below

Course Prefix	Course Name	Units
CUL 111	Exploring Beverages	3
CUL 114	Dining Room Service Management	3
CUL 115	Restaurant Operations	4
HRM 56	Hospitality Supervision	3
HRM 57	Hospitality Cost Control	3
HRM 59	Introdocution to Food and Beverage Management	3
Total Units		43.5-45

CULINARY ARTS MANAGEMENT, AS DEGREE

Combine your passion for food with leadership and business strategy

Manage Operations

Lead Teams

Start your own business

Required

Level I Certificate

Level II Certificate

Advanced Certificate

General Education

Total Units

79



BAKING AND PASTRY CAREERS

 Baking and Pastry Arts

BECOME A PROFESSIONAL PASTRY CHEF



 Share

Watch on  YouTube



CAREERS

Pastry Chef
Baker
Cake Decorator
Chocolatier
Bakery Owner

Source: Salary.com and Indeed





BAKING & PASTRY PROGRAMS

Baking and Pastry - Level I

7 classes
18.5 units

Baking and Pastry - Advanced Certificate

Level I Certificate
+
8 more classes
42.5-44 units



Baking and Pastry, AS Degree

Baking and Pastry
Advanced Certificate
+
General Education
77-81 units

BAKING AND PASTRY LEVEL I CERTIFICATE



Essential techniques and knowledge

Required Courses		
Course Prefix	Course Name	Units
CUL 102	Professional Cooking I	3
CUL 105	Baking and Pastry I	3
CUL 106	Baking and Pastry II	2.5
CUL 113	Commercial Food Production	3
CUL 117	Artisan Bread	2.5
CUL 118	Specialty Cakes	2.5
HRM 52	Food Safety and Sanitation	2
Total Units		18.5

BAKING AND PASTRY ADVANCED



Increasing your knowledge and skills

Required Courses

Level I Certificate + Courses Below

Course Prefix	Course Name	Units
CUL 101	Professional Cooking Foundations	3
CUL 103	Professional Cooking II	2.5
CUL 114	Dining Room Service Management	3
CUL 115	Restaurant Operations	4
HRM 56	Hospitality Supervision	3
HRM 57	Hospitality Cost Control	3
HRM 59	Introduction to Food and Beverage Management	3
ELECTIVE	Choose one elective from list	2.5-4
Total Units		42.5-44

BAKING AND PASTRY, AS DEGREE

Combine your passion for food with leadership and business strategy

Manage Operations

Lead Teams

Start your own business

Required

Level I Certificate

Advanced Certificate

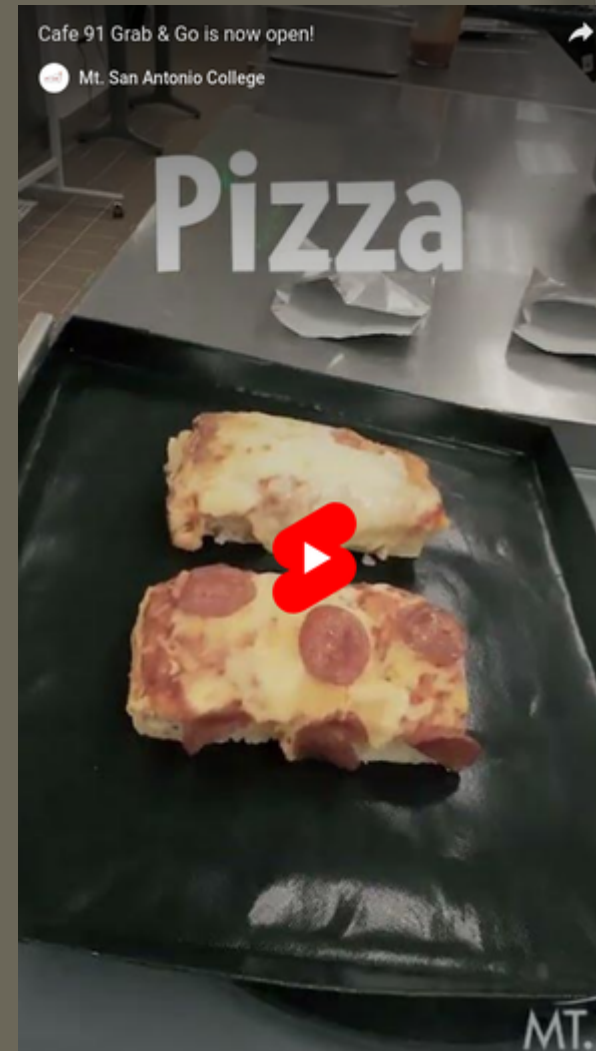
General Education

Total Units

79

CAFE 91

BUILDING 78-1190



- Student-run restaurant.
 - Culinary Arts students gain hands-on experience.
 - Your visit supports their education.
- Grab and Go :
Tuesday & Thursday 9AM - 11:30AM
- Reservations

**What was your favorite
thing we talked about?**

FACULTY



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THANK YOU

