



# FREE CAREER TRAINING CLASS

## Introduction to Culinary Arts

Students will learn key skills of food handling, preparation, and cooking. This course prepares students for entry into MSJC's credit culinary arts program and prepares students for entry-level employment in the food industry.



Classes are taught by an award-winning industry professional, *Chef Leah Di Bernardo*.

### Enrollment Information

Register Online at  
[WWW.MSJC.EDU/ADULTED](http://WWW.MSJC.EDU/ADULTED)



Intro to Culinary 1 is an unprecedented crash-course on all things food—meant to introduce students to a broad variety of skills and experiences in culinary, nutrition, and the food system as a whole.



**Introduction to Culinary 1**

**Tuesdays**

**Feb. 13, 2024 - May 21, 2024**

**4:30 p.m. - 6:30 p.m.**

Intro to Culinary 2 is an advanced course with an emphasis on the art of butchery, sauce making, and plating. Students will experience extended learning and develop skill sets from top regenerative food producers and industry chefs in Southern California.



**Introduction to Culinary 2**

**Wednesday**

**Feb. 14, 2024 - May 22, 2024**

**4:30 p.m. - 6:30 p.m.**



**Temecula Valley High School**  
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**CONTACT US**

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