



*Explore Culinary Arts*



# From Kitchen Basics to Culinary Brilliance. Start Your Journey with MSJC!

Learn hands-on culinary and baking skills in our state-of-the-art kitchen. From mastering classic techniques to exploring modern flavors, you'll be prepared to thrive in any food service environment.







The Culinary Arts and Hospitality Program is a certificate program that will enable students to enter the culinary workforce with the confidence needed to build a successful career. This program will have a dual focus on both culinary and baking and pastry which will prepare students for employment in various departments of a food service establishment.





# What You'll Learn:

- Essential cooking, baking, and pastry techniques.
- Knife skills, kitchen terminology, and food safety.
- How to design balanced, nutritious menus.
- Business skills like food cost calculation, purchasing, and employee management.
- Catering, buffet setup, and various service styles.

# Why Choose MSJC?

- Dual focus on both culinary and baking/pastry arts.
- Gain real-world experience cooking and baking in a professional kitchen on campus.
- Prepare for a career in any food service setting, from casual to fine dining.



# Start Your Culinary Journey!



Our Culinary Arts & Hospitality Certificate will give you the confidence to step right into the workforce and succeed. Ready to make your dream career a reality?



# MSJC | Career Education

Mt. San Jacinto College



Contact us for more information:

## Culinary Arts Department



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