

Our Certificate Programs

Certificate classes are the hallmark of the Culinary and Service Skills Training program. Each certificate requires a serious commitment: 1080 hours over two semesters. Classes run Monday through Friday, six hours a day. Regular attendance is required.

▪ Food Technology and Dining Services

Food Technology and Dining Services provides intensive hands on training in the skills necessary for entry-level positions in restaurants and hotels.

First semester students develop operational and service expertise managing the Educated Palate restaurant. Second semester students prepare the food for the restaurant and an adjoining cafe.

▪ Baking and Pastry

In the Baking and Pastry program, students gain intensive hands-on training preparing breads and pastries for the restaurant and an adjoining cafe.

Entrance Requirements

- Good verbal and writing skills
- Reading and math at the 7th grade level
- ESL at Level 7 or above
- 225+ on the CASAS assessment exam
- The ability to lift 50 pounds

Fees and Expenses

TUITION IS FREE. Students pay for books, tools, and uniforms. Approximate costs for the first semester are \$225; costs for second semester are roughly \$350. Financial aid is available.

How is this Different from the Credit Program at the Ocean Campus?

The Culinary Arts and Hospitality Management program grants an A.S. Degree, spans two years, and is \$20 per unit. It offers more overall breadth and depth than the noncredit program; however, the noncredit program offers more hands-on training in fine dining restaurant cooking and service.

What Happens After I Graduate?

Successful completion of the program leads to a certificate. Most graduates immediately join the workforce. Others continue their education at the two year, Ocean campus program.

What Kind of Job Will I Get?

Graduates work in a variety of industries:

- restaurants, catering companies hotels, hospitals, and retirement homes; in the airline industry, and on cruise ships.

Positions of recent graduates include:

- manager, line cook, sous chef, executive chef, retail food sales, pastry assistant, waiter, bartender, captain, event planner, steward, houseman, and purchasing agent.

Others have started their own businesses as personal chefs, caterers, and restaurateurs.

How Much Will I Earn in the Industry?

Income depends on the job and your abilities. Salaries of recent graduates range from \$8-\$26/hour, excluding tips and bonuses.



The Educated Palate

The Educated Palate is the showcase for the skills students develop in the program. Open to the public Monday through Friday 11:30 am to 1:30 pm and Thursday evenings 5:30 pm until 8:00 pm, the restaurant provides a bright, elegant and intimate dining space, with floor-to-ceiling windows and seating for 50.

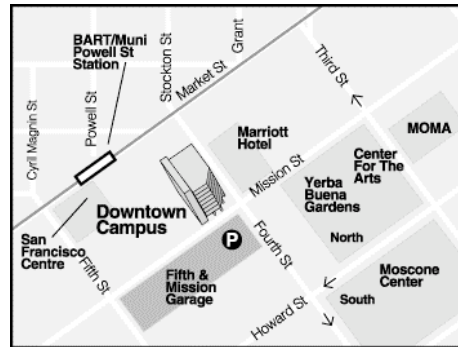
Situated in one of San Francisco's most visible and busiest neighborhoods, the restaurant is accessible to over 18 million pedestrians each year.

How Do I Enroll?

To enroll, see a Downtown Campus counselor or call Counseling at (415) 267-6555.

Employers and Positions of Graduates

- Bacar** (Bartender, Server)
- Bohemian Club** (Server, Bartender, Cook)
- Chez Papa** (Bartender)
- Fresca** (Manager)
- Green's Restaurant** (Cook)
- Hilton Hotels** (Bartender)
- Holiday Inn Hotels**
- Home Restaurant** (Sous Chef)
- Hotel Nikko**
- Hyatt Hotels** (Line cook)
- Hyde Street Bistro** (Server)
- Laguna Grove Care** (Executive Chef)
- Mark Hopkins Hotel** (Pastry Assistant)
- Marriott Hotels** (Cook)
- McCall Catering** (Server)
- Moscone Center** (Banquet Server)
- Pacific Union Club** (Banquet Server)
- Palace Hotel** (Line Cook)
- Paula LeDuc Fine Catering** (Server, Captain)
- Ritz Carlton Half Moon Bay** (Pastry Asst.)
- San Francisco International Airport** (Cook)
- San Francisco Unified School District** (Cook)
- St. Francis Hotel** (Houseman)
- Taste Catering** (Staffing Manager)
- Volare** (Sous Chef)
- Williams Sonoma** (Culinary Asst.)



CITY COLLEGE OF SAN FRANCISCO
DOWNTOWN CAMPUS
88 Fourth Street



FOR MORE INFORMATION VISIT OUR WEBSITE
WWW.CCSF.EDU/DTN

Created by Chris Johnson—revised 9/08

CULINARY ARTS & HOSPITALITY

Culinary and Service Skills

Training Program

Ever dream of being a chef, working in a restaurant or one day owning your own? Do private culinary schools seem far too expensive?

City College of San Francisco's Culinary & Service Skills Training program has the answer. We can help you develop the skills necessary to achieve your dreams.

Best of all, ***our program is tuition-free!***



For over 70 years, CCSF has trained students for successful hospitality and culinary careers. Let us be the key to making your dreams reality!