

What Will I Learn?

Students develop the skills necessary for entry-level positions in food preparation, pastry, baking, and dining service.

Classes cover safe and sanitary food handling, dining service, wine and food pairing, menu planning, purchasing, cooking terminology, customer service, and classical culinary techniques.

Students operate and manage the Educated Palate, an elegant, street-side restaurant showcasing the food preparation and service skills mastered in the program. First semester students run the restaurant; second semester students cook the food served in the restaurant.

How Long Is the Program?

1080 Hours, over two semesters (9 months). Classes currently run from 9-3, Monday through Friday. Our baking and pastry class (for our advanced students) runs from 6am-noon.

What Are the Entrance Requirements?

- an interview with a counselor,
- good verbal skills,
- reading and math at the 7th grade level
- ESL at Level 7 or above,
- 225 or above on the CASAS assessment exam, and
- the ability to lift 50 pounds.
- regular attendance

How Much Does It Cost?

Tuition is FREE. Students pay for books, kitchen tools, uniforms, and daily meals. Approximate costs for the first semester is \$250; costs for second semester are roughly \$350. Financial aid is available.

Who are the Instructors?

Classes are taught by dedicated, professionals—all have over 20 years of industry experience and remain active in the community.

How is This Program Different than the One at the Ocean Campus?

The Ocean Campus Program: Culinary Arts and Hospitality Management, spans two years, grants an A.S. Degree, is \$26 per unit, has a more rigorous academic orientation (and more stringent entrance requirements), and offers more breadth and depth than the certificate program.

Our New Restaurant!

In February 2006, the Educated Palate restaurant re-opened in its new, street-level location. The space is elegant, yet intimate, with an interior of beech-toned wood and floor-to-ceiling windows.

Across from the Metreon and Marriott hotel, the restaurant is located in one of the most visible areas in San Francisco, accessible to over 18 million pedestrians each year. Wouldn't you like to study in this beautiful, exciting environment?

REGISTER NOW!!!

Call Counseling at 415.267.6503

What Happens After I Graduate?

Successful completion of the program leads to a certificate. Most graduates immediately join the workforce. Others continue their education and training at the two-year, Culinary Arts and Hospitality Management Program at the Ocean Campus.

How Much Will I Make?

Your income depends on a variety of things: your job, your abilities, and your performance. Salaries of recent graduates range from \$8-\$26/hour, not including tips or bonuses.

What Kind of Job Will I Get?

Graduates work in a variety of industries and positions in some of the top establishments in the Bay Area:

- in restaurants, catering companies, hotels, hospitals, and retirement homes;
- in the airline industry and on cruise ships;
- in food and beverage sales, and
- in a variety of entry-level management positions.
- Positions of recent graduates include:
 - line cook, sushi chef, retail food sales, butcher, pastry assistant;
 - waiter, bartender, captain, event planner;
 - steward, houseman, purchasing agent, and storeroom clerk.

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

Employers of our Graduates:

Bacar
Bohemian Club
Buckhorn Steak and Roadhouse
Cheesecake Factory
City College of San Francisco
Enrico's
Fairmont Hotel
Green's Restaurant
Hilton Hotels
Holiday Inn Hotels
Hyatt Hotels
Intimate Catering (Owner)
Mark Hopkins Hotel
Marriott Hotels
McCall Catering
Moose's Restaurant
Moscone Center
Nikko Hotel
Oakland Airport
Pacific Union Club
Paula LeDuc Fine Catering
Rhoda Goldman Plaza
Safeway
San Francisco International Airport
San Francisco Unified School District
St. Francis Hotel
St. Francis Yacht Club
Taste Catering
The Palace Hotel
Volare

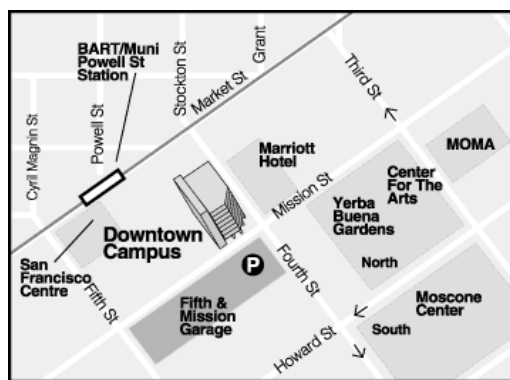
When and Where Can I Sign Up?

The first step is to see a counselor; they can tell you more about the program.

Classes fill quickly. We begin accepting applications in November for spring semester, in late April for fall and summer semesters.

What Am I Waiting For?

Hmmm ... good question.



Downtown Campus

88 Fourth Street, San Francisco, CA 94103

For further questions call:

- Counseling (415) 267-6503
- Dining Service Instructor, Chris Johnson (415) 267-6599, or
- Kitchen Instructor, Maureen Kellond (415) 452-5810.



Created by Chris Johnson—revised 4/06

Culinary and Service Skills Training Program

Do you dream of being a chef, working in a restaurant, or one day owning your own?

Enroll now in City College of San Francisco's **Culinary and Service Skills Training Program**: a two-semester training course, providing practical training in dining service and culinary techniques, conveniently located at our Downtown Campus.

The program is ideal for entry-level waiters, pantry and line cooks, or anyone interested in experiencing how a real restaurant operates.

For over 70 years, City College has trained students for successful hospitality and culinary careers. Take a look inside, we've provided some answers to many common questions regarding our program. Let us help you make your dreams a reality!

