

CCSF Culinary Arts

Brock Pryor

Executive Sous Chef / Moscone Center

WHAT BROUGHT BROCK TO CCSF

Originally from Chicago, Brock grew up with a love for cooking. As a kid, he remembers commandeering his sister's Easy-Bake Oven to experiment with brownie recipes and making crab apple jelly to accompany his grandmother's holiday meals. "Cooking has kind of always been in the background for me, but my career took me in a completely different direction." Brock became a facilities manager, working for a law firm in San Francisco. "While I was working at the firm I looked into the CCSF Culinary program, but unfortunately the program wasn't set up in a way where you could take night classes." Sometime later, "I had the opportunity, because of a work-related injury, to go back to school."

BROCK'S CCSF EXPERIENCE

Brock wasn't sure what to expect at CCSF. "To be perfectly honest, after such a long time, I was a little scared. Going back to school is a challenge for older people. You feel like you're out of education mode. I thought I might struggle, but it turned out the classes weren't too difficult at all. I enjoyed them. I was also exposed to lots of different cultures," not only through the formal instruction, but also "through classmates because a lot of them came from different countries. That diversity is one of the most powerful things about CCSF."

BROCK'S CAREER

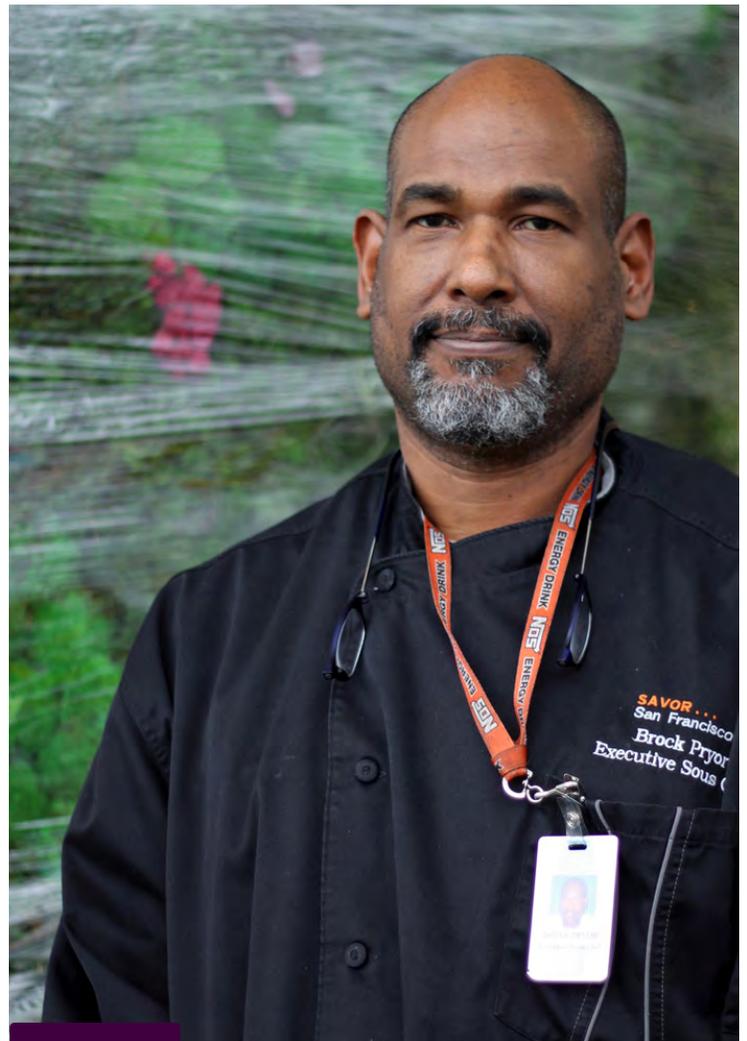
Brock spent his final semester interning at the Ritz Carlton. Then, a month after graduating, he applied for a First Cook position at the Moscone Center, the largest convention and exhibition complex in San Francisco. "I applied for that but because of my background in facilities management, they offered me a different position to be Kitchen Manager. I was a Kitchen Manager for five years, and then got promoted to Executive Sous Chef." It's an ever-changing and challenging job, "but it was kind of by my own design. I wanted to train. I'm in the biggest facility doing the most volume because you can always go from big to small, it's a lot harder to go from small to big." Influenced by his experience at CCSF, Brock makes it a point to devote time to training between events. "Last week, I asked all the cooks to give me a recipe from their home country. I'm going to order all the ingredients, and next week, I'm going to have them cook and share dishes with each other."

BROCK'S PLANS FOR THE FUTURE

In his spare time, Brock has taken Real Estate classes at CCSF and purchased property in the desert in Southern California. He's slowly laying the groundwork to take an early semi-retirement, where he plans to build his own "Desert Oasis" restaurant, farm, and guesthouse.

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SF Alumni

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Culinary Arts and Hospitality Management Class of '05