

Culinary Arts

Affordable training in Food Services & Hospitality



Pre-requisites

Student must demonstrate a sufficient knowledge of the English language, reading, and math skills to be able to understand textbooks, manuals, and related materials.

Highlights

This program prepares students for entry-level positions within the food service industry and provides the skills necessary to meet the California State requirement for Certified Food Protection Manager for food service establishments.

Career opportunities include cook, assistant chef, banquet chef, personal chef, food production, food and beverage occupations.

Cook Diploma 42 Week Program

- Food Service Sanitation and Safety
- Product I.D., Purchasing and Receiving
- Beginning Cost Controls
- Breakfast Cookery
- Pantry Production
- Grill Cooking
- Soups, Stocks and Sauces
- Vegetable and Starch Preparation
- Meat Fabrication and Cookery
- Menu Development
- American Regional Cuisine
- International Cuisine
- Baking and Pastry





Visit our website at www.caj.edu and follow the "Class Schedule" link for additional information, pricing and schedules for this, and all of the programs offered at CAJ.



Name (Last, First): _____ Social Security #: _____
 Phone: _____ Start Date: _____ End Date: _____

SCORES: Math: _____ Reading: _____
 Date Registered: _____ Receipt #: _____ Amount: _____

All classes will be held in room 101 unless otherwise stated. Knife kit is required equipment that can be purchased independently or from our bookstore.

Block	Course	Books/Equip
Block 1	Introduction 8:00 a.m. to 2:30 p.m. M-F	ServSafe/Coursebook ISBN: 9780135107317
Block 2	Beginning Kitchen Skills Room 104 8:00 a.m. to 2:30 p.m. M-F	On Cooking ISBN: 9780131713277
Block 3	Advanced Kitchen Skills Room 104 8:00 a.m. to 2:30 p.m. M-F	On Cooking ISBN: Same as above
Block 4	Garden Manger Room 104 6:30 a.m. to 1:00 p.m. M-F	No book required for this class
Block 5	Baking & Pastry Cake decorating tips and straight spatula 4:00 p.m. to 8:30 p.m. M & Tu 5:00 p.m. to 8:30 p.m. W-Th	The Professional Pastry Chef ISBN: 9780471359258 Hand tools & utensils <i>(not available at our Bookstore)</i>
Block 6	American Regional 4:00 p.m. to 8:30 p.m. M & Tu 5:00 p.m. to 8:30 p.m. W-Th	American Regional Cuisine ISBN: 9780471682943
Block 7	International 4:00 p.m. to 8:30 p.m. M & Tu 5:00 p.m. to 8:30 p.m. W-Th	International Cuisine ISBN: 9781418049652
		Knife Kit ITEM#: KNIVES
	(Suggested to buy this book)	The New Food Lover's Companion ISBN: 9780764135774

Charles A. Jones Career & Education Center
 5451 Lemon Hill Avenue, Sacramento, CA 95824
 (916) 433-2600
 Brant Choate, Director

Office Hours

Monday – Thursday:
8:00 a.m. – 12:00 p.m. / 1:00 p.m. - 4:00 p.m.

Friday:
8:00 AM - 12:00 p.m.