



MIDDLESEX COMMUNITY COLLEGE STRATEGIES FOR SUCCESS ADVISING GUIDE: *Hospitality Management, Culinary Arts Certificate*

The **Hospitality Management, Culinary Arts Certificate** program is designed to prepare students to successfully find entry-level employment in the restaurant industry. This nine-course program provides valuable practical experience at culinary classes held at a state of the art culinary facility. The program offers cooperative field experience opportunities to work in the restaurant industry to practice skills, gain experience and investigate career pathways. It is appropriate for individuals with or without experience in the restaurant industry. All credits earned can be applied to the associate degree program.



This advising guide includes information that will help you to explore your academic and career interests and determine whether the **Culinary Arts Certificate** will support your long-term goals.



EXPLORE YOUR OPTIONS WITH ACADEMIC ADVISING

Throughout each semester, meet with your advisor so that he/she can guide you through a self-exploration process that will help you identify your academic and career interests.

Beginning of Semester:

___ Schedule an appointment to meet with your academic advisor during the first few weeks to discuss future plans and how a **Hospitality Management, Culinary Arts Certificate** can help you achieve your goals.

___ Explore your personal interests by completing Focus2, an online career assessment tool:
<https://www.middlesex.mass.edu/careerservices/focus2.aspx>

Mid-Semester:

___ Schedule an appointment with academic advisor review your academic progress, Focus2 results and create an academic plan in DegreeWorks.

Before Semester Ends:

___ Schedule an appointment to discuss and register for the classes you will take the following semester. (Early November for spring, Early April for fall and summer)

___ Visit the Academic Career & Transfer Center or call 1-800-818-3434 to schedule an appointment.

► INSIDE THIS GUIDE

- Exploring Your Options
- Personality Inventory
- Career Path
- Transfer Path

HOSPITALITY MANAGEMENT, CULINARY ARTS CERTIFICATE PROGRAM OUTCOMES

Graduates of the Hospitality Management, Culinary Arts Certificate program are prepared to:

- Demonstrate knowledge of appropriate culinary skills in a variety of settings, including but not limited to fine dining, medium- or high-volume restaurants, hotels, assisted-living facilities, function facilities, etc.;
- Communicate effectively using written, oral and nonverbal techniques, including the use of technology in the gathering and presenting of information;
- Interpret and analyze information in order to engage in critical thinking and problem solving with regard to the performance of culinary operations;

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HOSPITALITY MANAGEMENT, CULINARY ARTS CERTIFICATE PROGRAM OUTCOMES (CONT.)

- Completed 150 hours of Co-Op work, preparing them to successfully enter the culinary field;
- Receive their Serve Safe certification, and have completed a trio of culinary courses preparing them to step into the industry;
- Seek employment in in restaurant industry in positions such as line cook, shift supervisor or sous chef.

Positions can be found in the restaurant industry, including both chain and independent restaurants; as well as at hotels, country clubs, event facilities, cruise ships and casinos. Additional opportunities are available in food service at sites located in schools, business and industry as well as health care facilities.



IS THE CULINARY ARTS CERTIFICATE THE RIGHT FIT FOR ME?

To decide if the Culinary Arts Certificate is right for you, answer the following questions.

- I enjoy a quiet night at home more than a night out on the town. ___ True ___ False
- I enjoy watching the food channel. ___ True ___ False
- I am always late everywhere I go. ___ True ___ False
- I always get my school work done on time. ___ True ___ False
- I do not like to read instruction manuals. ___ True ___ False
- I enjoy playing team sports. ___ True ___ False
- Having two homework assignments due on the same day stresses me out! ___ True ___ False
- I like to make my own schedule. ___ True ___ False

If you answered true to numbers 2, 4 and 6 then read on!

- **Do you have an intense desire to cook, and be creative with your cooking skills?** ___ Yes ___ No
Cooks and kitchen staff have a direct role in food preparation, following recipes, determining serving sizes, and meal presentation.

- **Are you the type of person who can maintain a calm attitude in stressful situations?** ___ Yes ___ No
Meal preparation in any food service operation is fast paced. Cooks and kitchen staff are under constant pressure to get meals prepared quickly, while ensuring quality is maintained and safety and sanitation guidelines are observed.

- **Are you willing to commit to a hectic schedule that may include holidays, nights and weekends?** ___ Yes ___ No
Work hours in restaurants may include early mornings, late evening, holidays and weekends. Cooks and kitchen staff are always on their feet, often working long hours during peak business.

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IS THE CULINARY ARTS CERTIFICATE THE RIGHT FIT FOR ME? (CONT.)

- **Are you a people person?** Yes No

The food service industry is rich with diversity. You must be able to work as part of a team. You will be required to work with other departments and staff, and may have to deal with customer complaints. Ability to collaborate is a must and fluency in a second language is always a plus!

- **Do you have a keen eye, sense of smell and strong attention to detail?** Yes No

Food service employees are required to be clean and sanitary. They must adhere to all food safety guidelines, ensure order accuracy, keep up on industry trends and above all present an appetizing and delicious meal!

- **Do you have a desire to learn the proper food preparation techniques and methods?** Yes No

Cooks and kitchen staff need to know proper knife techniques and the proper use and care of kitchen equipment. They also need to be knowledgeable about purchasing and inventory methods, proper food storage procedures, how to minimize waste, and the basics of nutrition.

- **Are you the type of person who likes to tackle a challenge?** Yes No

Problem solving and critical thinking skills are key to success in this industry. Every day is unique. New challenges pop up daily, and the ability to handle these challenges is a must.

- **Do you have the right attitude?** Yes No

A passion for food, enjoyment of service industry and love of this profession are what it takes to succeed with a culinary arts certificate.



THE CAREER PATH

The US restaurant industry includes about 480,000 restaurants with combined annual revenue of about \$375 billion. The industry consists of full service restaurants, limited service eating places, cafeterias, and buffets. Employment opportunities exist in restaurants, hotels, resorts, country clubs, casinos, cruise ships, sports and entertainment facilities and business and industry. Typical jobs include Cook, Chef, Sous Chef, and Executive Chef.

The Culinary Arts Certificate is designed to prepare students to obtain full time employment in this industry. Graduates of the certificate program may elect to transfer to an associate or bachelor's degree program in culinary arts or hospitality management.

Career Planning Activities:

- Work with career advisor to create resume, cover letter and help improve your interview skills
- Identify internship and volunteer opportunities in your desired field
- Attend career workshops and job fairs

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TRANSFER PATH

Transfer Planning Activities:

- ___ Work with an advisor to discuss *MassTransfer*, Articulations and transfer agreements.
- ___ Visit your selected campuses in person. Every college looks good online or in a glossy photo, but you can get a better feel when you visit.
- ___ Meet with a transfer counselor to identify transfer scholarships.
- ___ Research admissions requirements and deadlines at four-year colleges and universities.

Check out these sites for more information on this exciting field:

American Hotel & Motel Lodging Association:
www.ahla.org

Mass Restaurant Association:
www.massrestaurantassoc.org

National Restaurant Association:
www.restaurant.org

MCC ADVISING RESOURCES

Career Services: <https://www.middlesex.mass.edu/careerservices>

Transfer Services: <https://www.middlesex.mass.edu/transfer>

MassTransfer: www.mass.edu/masstransfer/

Financial Aid: <https://www.middlesex.mass.edu/financialaid>

Foundation Scholarships: <https://www.middlesex.mass.edu/foundation/scholarships/>

College Board Match Maker: http://collegesearch.collegeboard.com/search/adv_typeofschool.jsp