

What's next?

Scan to see the video!

Hear from our students!

Take a minute to see what our students from our CTE programs have to say about their experiences.

» www.arc.losrios.edu/cte/video



1

GET TO KNOW YOURSELF

Use these websites for career guidance and to explore your interests.

» www.cacareercafe.com

» www.cacareerzone.org/assessments

2

VISIT OUR WEBSITE

Check out our CTE page for more details about the programs ARC offers.

» www.arc.losrios.edu/cte

3

TALK TO YOUR COUNSELOR

Talk with your counselor so you can develop your game plan and find out what preparations you'll need for getting started on your career path.



Icing cakes in the baking class
Culinary Arts

CAREER TECHNICAL EDUCATION *at American River College*

For more information visit
www.arc.losrios.edu/cte



Part of the Los Rios Community College District

American River College does not discriminate on the grounds of race or ethnicity, nationality, religion, gender, sex, age, color, sexual orientation, marital status, or physical or mental disability.

*Management & Culinary Arts
Hospitality
Management &
Culinary Arts
at American River College*

CERTIFICATES & DEGREES IN

Culinary Arts
Introductory Baking
Restaurant Management

CTE programs will get you where you want to go. Quick.

- › Faculty with industry experience
- › Up-to-date & hands-on courses
- › Affordable technical training
- › Ability to start your career faster

Check out some of our featured programs

What you could be earning!

| | After 2 Years | After 5 Years |
|-----------------------|---------------|---------------|
| Culinary Arts | \$21,435 | \$25,430 |
| Dietary Management | \$33,021 | \$39,062 |
| Restaurant Management | \$31,003 | \$33,730 |

These are median salaries from actual graduates of California Community Colleges.

2014 salary data from salarysurfer.cccco.edu



Culinary Arts/Hospitality Management

Love whipping up a delectable dessert? Have you ever dreamed of managing a restaurant? Whether it is honing your culinary techniques or learning the ins and outs of the hospitality industry, you will be prepared to work in areas such as restaurants, hotels, bakeries, or even cruise ships just to name a few. Also be sure to check out our new culinary facilities that include a demonstration kitchen with cameras and monitors, retail bakery, and our student-run 4-star restaurant, The Oak Café.

Certificates

- Culinary Arts/Restaurant Management
- Hospitality Management: Restaurant Management
- Introductory Baking

Degrees

- A.A. Culinary Arts/Restaurant Management



American River College is one of the most respected culinary arts programs in northern California. The program emphasizes business theory and hands-on cooking—classes focus on job skills and professional fine-dining cuisine.

PROGRAM HIGHLIGHTS

- Construct menus considering food, labor, production costs, and marketing
- Learn principles of restaurant management, including team building and motivation
- Demonstrate basic mixing methods for yeast doughs, cakes, cookies and pastries
- Analyze and critique professional, commercial bakeshop ingredients and supplies
- Prepare and critique a variety of products that include: biscuits, artisan breads, Danish pastry, muffins, coffee cakes, pies, tarts, puff pastry, cakes, cookies, pastry cream, pâte à choux, icings, soufflés, ice creams and meringues

