

HUMAN SERVICES

CULINARY ARTS

[MVCTC.COM/CA](https://mvctc.com/ca)

PROGRAM OVERVIEW:

- Gain industry experience by operating 68 Hundred Bistro, the on-site full-service restaurant
- Learn entrepreneurship skills, management skills, customer service, the science of baking, and culinary theory
- Learn food safety, sanitation, product identification, equipment, knife skills, cooking methods, and food categories
- Learn Fire Safety in the Workplace and Fire Extinguisher training
- **College Opportunity** - Career-Technical Credit Transfer (CT)2/CTAG; Articulated Credit Sinclair College
- **ODE Approved, Industry-Recognized Credential Opportunity** - National Restaurant Association ServSafe - Food Handler and ServSafe Manager; ServSafe Allergens; RISE Up Customer Service; CPR First Aid



OHIOMEANSJOBS.COM CAREER PATHWAYS

CAREER NAME	OHIO AVERAGE HOURLY WAGE
Cooks	\$14
Chefs and Head Cooks	\$21
Food Service Managers	\$27



Ohio Average Hourly Wage is from 2024-2025.