

## THE CULINARY ARTS PROGRAM IS...

- an accredited ACFEF (American Culinary Federation Educational Foundation) Program
- a flexible, career/technical education program providing the workforce skill set required by local or world wide industry and employers,
- a collaborative team-oriented hands-on learning experience that mirrors the culinary and hospitality industry,
- an opportunity to learn the scope of careers available in the hospitality and culinary industry and principles of professional practice leading to successful management.



**YOUR FUTURE  
BEGINS  
HERE!**

**MISSION STATEMENT** Diablo Valley College is passionately committed to student learning through the intellectual, scientific, artistic, psychological, and ethical development of its diverse student body. Diablo Valley College prepares students for transfer to four-year universities; provides career and technical education; supports the economic development of the region; offers pre-collegiate programs; and promotes personal growth and lifelong learning.

**PERKINS STATEMENT** This project was funded fully or in part by Carl D. Perkins Career Technical Education Act of 2006, awarded to Diablo Valley College and administered by the California Community Colleges Chancellor's Office. It is the policy of Diablo Valley College not to discriminate against any person on the basis of race, color, national origin, sex or disability in all of its educational and employment programs and activities.



**I AM INTERESTED,  
WHAT SHOULD I DO NOW?**

You can request to take a tour of our facilities. Contact Cinthia Chavarria, Program Coordinator at 925-969-2333.

For more information contact the

**CULINARY ARTS DEPARTMENT**

925-969-2688

or visit [www.dvc.edu/programs](http://www.dvc.edu/programs)

[www.dvc.edu](http://www.dvc.edu)

ADMISSIONS OFFICE: 925-685-1310

COUNSELING OFFICE: 925-969-2140

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**PLEASANT HILL CAMPUS**

321 Golf Club Road, Pleasant Hill, CA 94523

**SAN RAMON CAMPUS**

1690 Watermill Road, San Ramon, CA 94582

**NON-DISCRIMINATION STATEMENT** The district shall not discriminate based on ethnic group identification, race, color, age, citizenship, ancestry, religion, marital status, national origin, sex, sexual orientation, mental or physical disability, medical condition, veteran status, parental status, or because a student is perceived to have one or more of these characteristics

# CULINARY ARTS

## CERTIFICATE PROGRAM



**DVC**  
DIABLO VALLEY COLLEGE

Our newly constructed facilities offer state-of-the-art kitchen equipment that far exceeds the industry standard.



## Why consider the culinary arts program?

For nearly four decades, DVC has been successfully preparing students for professional culinary careers. Accredited by the American Culinary Federation since 1990, Diablo Valley College's culinary arts program offers an in-depth, hands-on curriculum in which students gain technical knowledge supported by application and practical industry experience.

Culinary arts students work and learn in a fully-equipped food production kitchen, a demonstration laboratory, a retail pastry shop, and a 130-seat restaurant that is open to the public. In addition to training at the DVC facilities, students are required to work outside the college through an industry internship or co-op program.

## What can I do with a culinary arts certificate?

**Transfer to a four year program:** Many DVC courses transfer to four-year colleges that offer hospitality and culinary arts management degrees. Among them are University of Nevada, Las Vegas and Johnson & Wales University.

**Entry level employment:** Graduates from DVC's culinary arts program enter the field well prepared, many going on to start their own business or find positions in restaurants and hotels. DVC alumni can be found working in properties such as Hurleys, Rio Grill, and Va de Vi



## Students in the culinary arts program learn:

- foundational knowledge and technical skills required for success in the culinary and hospitality industry by participation,
- teamwork, planning, purchasing, production and service through practice,
- leadership, communication, problem solving, critical thinking by application,
- about opportunities available in California's hospitality and culinary industry from successfully industry professionals,
- an appreciation for excellence in food, in service, with an exceptional standard of quality in production and presentation,
- options for transfer to articulated four year colleges/universities offering degrees in Hospitality/ Culinary Studies.

## When are classes offered?

The culinary arts certificate program offers an intensive learning experience requiring a commitment of approximately six hours of class time per day, four days, Monday through Thursday. The schedule is a combination of daytime and evening laboratory/lecture classes.

## How long will it take to earn a certificate?

It takes approximately two years at DVC to complete the required course work.



"Lessons I have learned from all the chefs is to never accept failure...whether you are butchering salmon, kneading a dough or plating a dish. It is not just cooking, it is Culinary Art". *Rafael Lopez, Jr.*