



Bakersfield Adult School  
LEARNING FOR LIFE

# CULINARY PROGRAM 2024

REGISTRATION  
July 29th

AMERICAS JOB CENTER  
OF CALIFORNIA  
1600 E. Belle Terrace Ave.  
Bakersfield, CA 93307

CLASS STARTS ON  
August 14, 2024

August 14, 2024 - December 20, 2024  
Monday - Friday  
8:00 am - 3:00 pm



REGISTER IN-PERSON  
at BAS Main Campus  
501 S. Mt Vernon Ave.  
Finance Office

\$50 MATERIAL FEE  
OR  
REFERRAL THROUGH  
America's Job Center  
325-HIRE

FOR MORE INFO



661-835-1855



[www.bas.kernhigh.org](http://www.bas.kernhigh.org)

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## **What this course is:**

The BAS Culinary Arts Program is a one semester hands-on course designed for students serious about pursuing work in the industry. Upon completion, students will have earned a California Food Handlers Card and a BAS Culinary Arts Completion Certificate. Working under the direction of our formally trained chef, students will learn safety and sanitation, terminology, technique, kitchen equipment, and so much more. While in the course, students will build a working resume, learn to read and cook recipes, as well as plate and serve delicious dishes. Students will also fully understand what it takes to work in a restaurant, gaining job-readiness skills and learning how positive habits dictate success in the industry.

This course is designed for students seeking employment in the restaurant business. Instruction is provided in a fast pace, bistro style environment. The course requires discipline and the full attention of those enrolled in order to stay safe and successfully complete the program.

## **Expectations:**

This is a classroom and business setting in a bustling Café environment. It requires students to attend daily, demonstrate professionalism at all times, fully participate in all activities, display a strong work ethic, and complete and submit assignments on time. It should be understood this is a very physically demanding course designed for students who are serious about working in the food-service industry.

By the end of the course, our hope is that students will find great satisfaction in this creative and rewarding field, gaining the confidence and courage to share their new-found talents in the industry!

