

When are classes offered?

The restaurant management certificate program offers an intensive learning experience requiring a commitment of approximately eight 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?

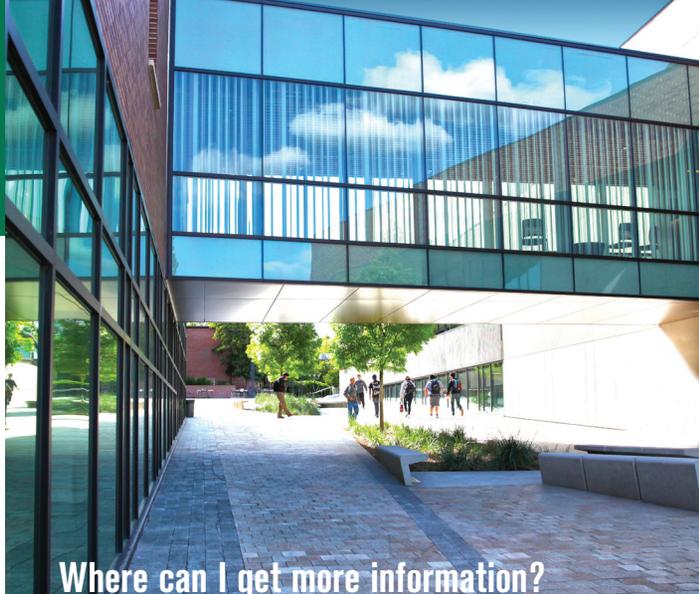
It takes approximately two years at DVC to complete the required course work.

Students who plan to transfer to complete a four-year degree should also consider completing the general education requirements, which will take longer.



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.



Where can I get more information?

For additional questions and a tour of our facilities/program contact Cinthia Chavarria, Program Coordinator at 925-969-2333.

CULINARY ARTS DEPARTMENT

925-969-2688

or visit www.dvc.edu/programs

www.dvc.edu

ADMISSIONS OFFICE: 925-685-1310

COUNSELING OFFICE: 925-969-2140

Last updated: 10-23-15

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

RESTAURANT MANAGEMENT

CERTIFICATE PROGRAM



DVC
DIABLO VALLEY COLLEGE

This program will allow you to work alongside successful culinary experts and respected hospitality industry professionals.



The restaurant management program is...

- The DVC restaurant management program is accredited by the ACFEF (American Culinary Federation Educational Foundation) and is recognized by this national organization of professional chefs for its excellence in preparing students for entry into a culinary career or transfer to an upper division four-year degree program in hospitality related studies,
- 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,
- a chance to work alongside successful culinary experts and respected hospitality industry professionals that offers quality resume building experiences.

Students in the restaurant management 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.

Why select a specialization in the restaurant management?

Restaurant management is an area of specialization that includes preparation for entering the culinary and hospitality industry as a manager trainee, food and beverage manager, dining room manager, purchasing specialist, catering manager, sous chef, food editor, or eventually an executive chef.

Restaurant management 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. Options include special events at Pebble Beach, Concours d'Elegance, and other professional industry-sponsored opportunities.

What can I do with a restaurant management certificate?

Transfer to a four year program:

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

Students who are interested in pursuing a management-focused program in hospitality should expect to complete a four-year degree program at a university. Students who wish to transfer must consult with program faculty and college counselors to insure that the requirements for transfer to the appropriate institutions are met.

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 local properties like Wente Winery, Bridges and the Orinda Country Club. Hospitality and culinary arts studies always offer many opportunities to work/travel around the world.



"I leave DVC with a solid foundation. I learned what kind of person I need to be in order to succeed in any establishment." *Kevin Brauer*