



***Cañada College / SUHSD
Educational Plan Proposal***

Culinary Pathway Dual Enrollment
Program Outline

What is Culinary Arts?



**The Art of Preparing, Cooking, Presenting and
Serving Food**

Employment

Food and beverage service and related workers are employed in a variety of *dynamic industry jobs*.

Many foodservice positions offer *ladders to management* opportunities with workers often starting at entry level positions.

Salaries within these career trajectories vary widely depending on *experience, location* and *sector*.

Restaurants

Bakeries &
Cafes

Hotels &
Resorts

School &
University
Cafeterias

Hospitals &
Care Facilities

Corporate
Campus
Kitchens

Private
Clubs

Occupational Demand

Table 1. Employment Outlook for Culinary Arts Occupations in Bay Region

Occupation	2019 Jobs	2024 Jobs	5-Yr Change	5-Yr % Change	5-Yr Openings	Average Annual Openings	25% Hourly Wage	Median Hourly Wage
Chefs and Head Cooks	7,393	7,995	602	8%	5,635	1,127	\$16.05	\$26.40
First-Line Supervisors of Food Preparation and Serving Workers	22,477	25,103	2,626	12%	20,800	4,160	\$15.08	\$19.20
Food Preparation Workers	26,588	28,770	2,182	8%	26,104	5,221	\$13.18	\$15.07
Cooks, Institution and Cafeteria	7,357	8,279	922	13%	6,433	1,287	\$14.85	\$17.91
TOTAL	63,815	70,146	6,331	10%	58,972	11,794	\$14.38	\$18.16

Source: EMSI 2020.3

Bay Region includes: Alameda, Contra Costa, Marin, Monterey, Napa, San Benito, San Francisco, San Mateo, Santa Clara, Santa Cruz, Solano and Sonoma Counties

Why a Culinary Arts Program?



- There exist no rigorous HS to College culinary industry pathways in the area.
- There is a strong need for trained food service industry workers based on continued expected job growth.
- Employment of food and beverage service and related workers was projected to grow 10%* from 2019 to 2029, much faster than the average for all occupations. (*pre-Covid projections, growth post-Covid expected to rebound as strong if not stronger due to increased consumer demand)
- Food service training, education and jobs serve the needs of a diverse population of individuals including underprivileged communities.

Student Benefits of Dual Enrollment Programs

Develop College Skills

Confidence Building

Practice Job Readiness Skills

Increase Job Entry Earnings

Increased HS Graduation and College Enrollment

Equitable Training for Underrepresented Students

Proposed Program Summary

Certificate of Achievement in Culinary Arts

- Building a Cañada College Certificate of Achievement in Culinary Arts offered in collaboration with SUHSD as a dual-enrollment program serving 600+ students
- 8 courses, scheduled over 3 years held in the high schools
- Students will take an estimated 21 dual enrollment units
- Students will complete the required curriculum for the CA Food Manager Certification, CA Responsible Beverage Service training and Guest Service Gold Certificate Program

Programs held off-site at:

Phase
1

SUHSD High Schools
(3-year)

600 students

Phase
2


Sequoia District
Adult School
(1 Year intensive)

45 students

Canada at Menlo Park
&
JobTrain
(1 Year intensive)

30 Students

Proposed High School Course Progression



1

Year 1

- Culinary Foundations
- Baking Foundations



2

Year 2

- Catering & Event Service
- Catering & Quantity Food Production
- Safety & Sanitation



3

Year 3

- World Cuisines
- Menu Planning
- Food Purchasing & Industry Cost Controls

Proposed Courses

Current HS Course Title	Course Length	Course Length at Jobtrain	HS Course Units	College Course Equivalency	Possible College Units
Foods & Nutrition	1 yr	fall	10	Culinary Foundations	3-5
		fall		Baking Foundations	2
Culinary Arts	1 yr	fall		Safety & Sanitation	2
		spring	10	Catering & Quantity Food Production	3
		spring		Catering & Event Service	2
Hospitality Mgmt	1 yr	summer	10	World Cuisines	3
		summer		Menu Planning	2
		spring		Food Purchasing & Industry Cost Controls	2

Key Competition

Skyline College -

Hospitality & Tourism Management

Mission College -

Hospitality Management

Cabrillo College -

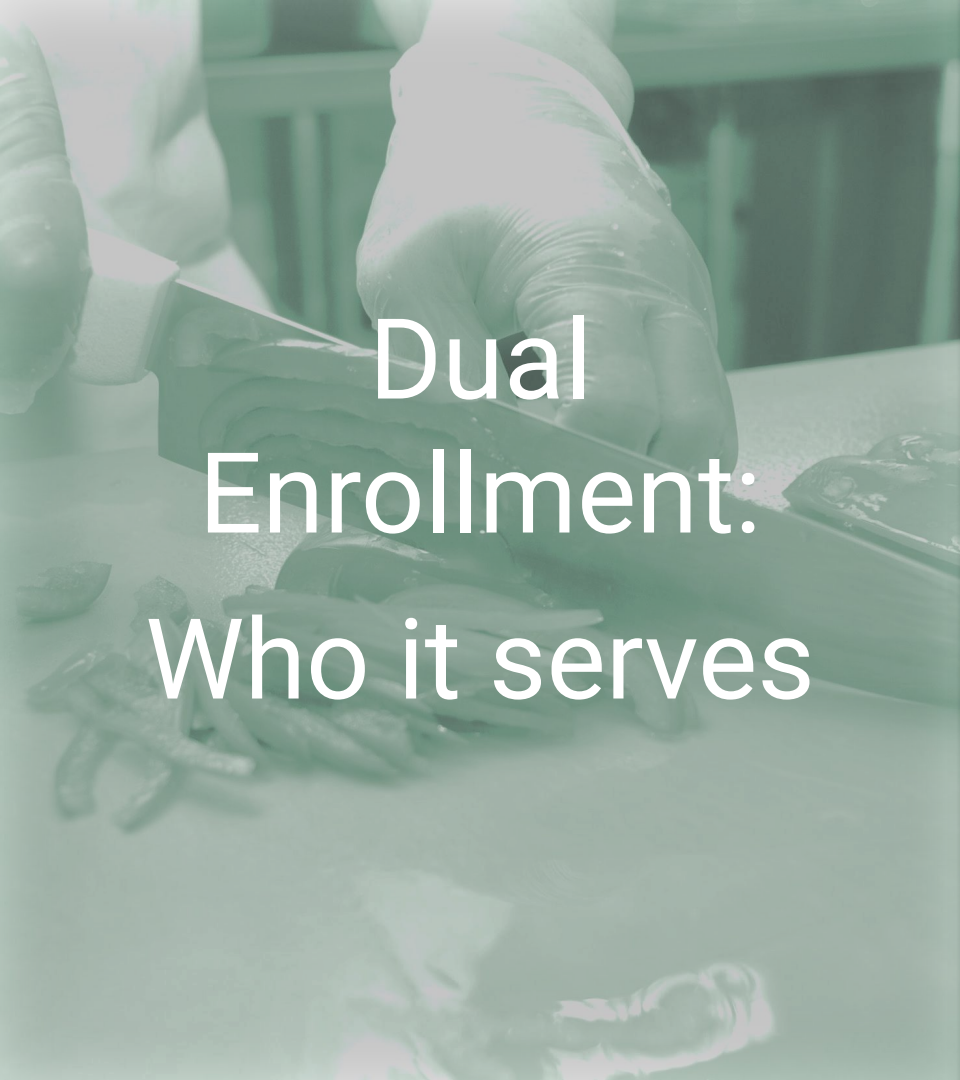
Culinary Arts & Hospitality Management

San Jose State University -

Hospitality, Tourism & Event Management

City College San Francisco -

Culinary Arts, Food Service, or Hotel Management



Dual Enrollment: Who it serves

The dual enrollment pathway and resulting Cañada College Culinary Arts Certificate is serves a diverse group of learners and demographics.

People seeking entry level positions within the food service industry will gain valuable technical, EQ and essential skills education through the new proposed program.

These types of programs engage students of all backgrounds and abilities and help improve self esteem, visualizing being a college student and create a foundational pathway from high school to college life.

Low-income, first-generation, and otherwise underserved and underprivileged students can benefit from participation.

How does this affect Skyline College's Program?

- Skyline college has a hospitality program, not culinary
- No hands on skills based kitchen coursework
- Feeder high schools are asking for this program
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Questions & Comments

Supplemental Slides

Occupational Demand

Table 1. Employment Outlook for Culinary Arts Occupations in Bay Region

Occupation	2017 Jobs	2022 Jobs	5-Yr Change	5-Yr % Change	5-Yr Openings	Average Annual Openings	10% Hourly Wage	Median Hourly Wage
Waiters and Waitresses	72,451	77,177	4,726	7%	74,362	14,872	\$10.64	\$13.60
Bartenders	17,624	18,847	1,223	7%	16,019	3,204	\$11.19	\$14.40
Total	90,075	96,024	5,949	7%	90,381	18,076	\$10.75	\$13.76

Source: EMSI 2019.1

Bay Region includes Alameda, Contra Costa, Marin, Monterey, Napa, San Benito, San Francisco, San Mateo, Santa Clara, Santa Cruz, Solano and Sonoma Counties