Shasta College offers a wide variety of courses, certificates and degrees in Hospitality and Culinary Arts. Explore our world of possibilities and expand your world today...

CLASS SCHEDULE
See if a certificate or degree in Hospitality/Culinary Arts fits into your plans and check out our current Class Schedule. Also, see the latest college catalog for Course Descriptions.

HOSPITALITY BROCHURE
For more details about the benefits of Shasta College Hospitality-related certificates and degrees, follow this link to our colorful and informative tri-fold Hospitality brochure.

AMERICAN CULINARY FEDERATION (AFC)
The AFC offers certifications, resources and networking opportunities for hospitality students and industry professionals. Check out their Young Chef’s Club, a community for emerging professionals.

INDUSTRY NEWS
In this vital, ever-evolving industry, stay up-to-date with the latest news and research from the National Restaurant Association. Get additional news by sector and region from hospitalitynet.

THE BISTRO @ SHASTA COLLEGE
The Bistro is the place to be. An on-campus, student-run dining operation, preparing and serving a 3-course lunch, Monday through Thursday when classes are in session.

CULINARY ARTS BROCHURE
For more details about Shasta College’s Culinary Arts certificates and degrees, follow this link to our colorful, informative, tri-fold Culinary Arts brochure.

CURRENT SALARY INFORMATION
Look into your future. Explore salary information for recent certificate/degree recipients from California Community Colleges now working in the Culinary and Hospitality fields.

PATHWAY PARTNERS
Consider continuing your education at one of the California State University campuses. Here’s a link to campus specific info for all CSU Hospitality-related programs.

Hospitality Contact:
Roger Gerard, Instructor
rgerard@shastacollege.edu

Culinary Arts Contact:
Brad Peters, Chef/Instructor
bpeters@shastacollege.edu