

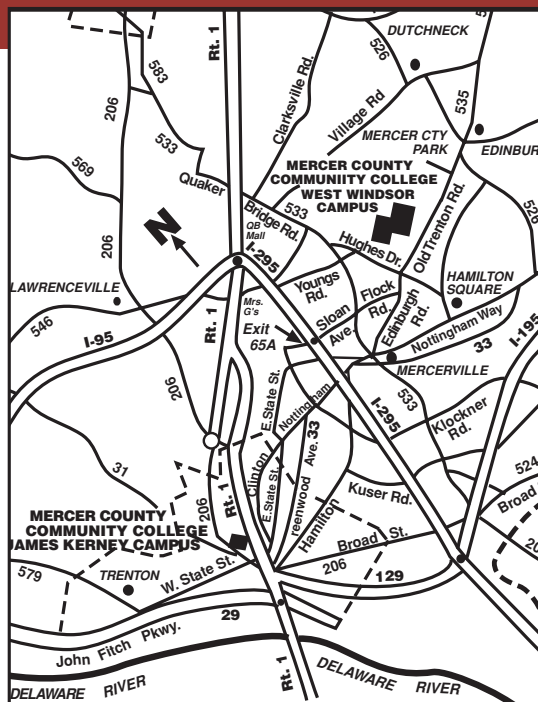
# Mercer Offers More for Culinary Students

- Career services, job placement, additional culinary-related courses, apprenticeships.
- Associate Degrees, Certificates, Bachelor's Degree transfer opportunities:
  - \* *Associate Degrees:* Culinary Arts (including Pastry Arts concentration); Culinology; Hotel, Restaurant, and Institution Management
  - \* *Certificates of Proficiency:* Professional Baking, Professional Cooking, Catering Management, Small Business Management
  - \* Transfer agreement with Fairleigh Dickinson University for students to earn a Bachelor's Degree



**The Career Training Institute (CTI)**  
is located at the Trenton Campus  
of Mercer County Community College  
102 North Broad Street  
Trenton, NJ 08608  
(609) 570-3188  
email: [morriscr@mccc.edu](mailto:morriscr@mccc.edu)

## Visit Us!



Mercer County Community College is committed to a policy of equal treatment and opportunity in every respect of its relations with current and prospective faculty and staff members, without regard to race, color, religion, affectional or sexual orientation, gender and/or gender identity or expression, marital or parental status, ethnicity, nationality, veteran or military status, age, disability and any other legally protected basis. This includes, but is not limited to, recruitment, hiring or appointment, selection for training, transfer, layoff, promotion, compensation, and granting of tenure.

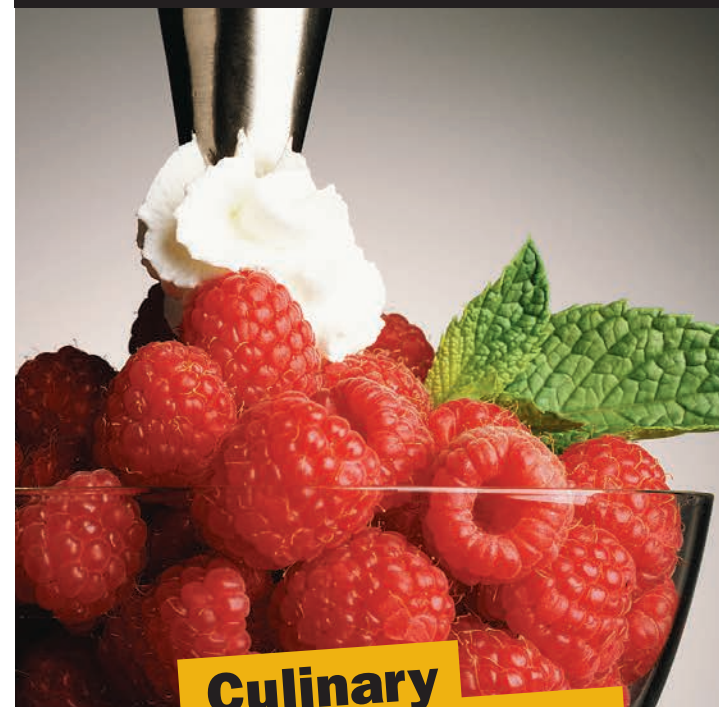
Questions regarding the equal opportunity policy and compliance statement may be directed to the Affirmative Action Officer, West Windsor Campus, (609) 570-3270.

Mercer County Community College is accredited by the Commission on Higher Education of the Middle States Association of Colleges and Schools.



# CTI

## Career Training Institute



**Culinary  
Certificate Program**

**Get Career  
Solutions at MCCC**



# Why Is CTI The Right Choice?

# CTI Culinary Certificate Program



**The Career Training Institute** (CTI) at Mercer County Community College specializes in short-term, entry-level training for the student eager to enter the working world.

**CTI** can open the door to a better future in as little as 30 weeks. Additionally, after you complete your program, the staff of the Career Center will assist you with your job search.

***The future is yours! Remember,  
“Getting There Starts Here”***

This program is designed for entry-level employment in the food services industry. After completing the program, employment may be obtained in supermarkets, nursing homes, hospitals, schools, family restaurants, fast-food restaurants, hotel food service departments, and catering firms.

## Core Curriculum

(750 hours/30 weeks)

- Basic Food Preparation (Kitchen/Lab)
- Sanitation & Safety in Food Service Operations, Preparation & Test for Safety and Sanitation Certification
- Culinary Math
- Customer Service/Human Relations
- Advanced Food Preparation (Restaurant Operations)
- Career Development Workshops: Resume-Prep, Interview Skills, Networking and Internet Job Search Assistance

## Hours

Monday through Friday,  
8:30 a.m. to 2:30 p.m.

## Entry Requirements

- High School Diploma/GED
- Grade 9.0 math skill level\*
- Grade 9.0 reading skill level\*

\*TABE score

## Program Benefits

- Modern kitchen equipment and facilities
- Internship opportunities
- Career development
- Assistance with job placement
- Graduates receive a Certificate of Achievement upon program completion. As a bonus, upon completion of a 90-day quality placement, the graduate is awarded a free (3) credit voucher to be used towards any MCCC college-level course within one year of program completion.

