Passaic County Community College Culinary Arts Program

Chef James Hornes trains future kitchen workers for food service.

Passaic County Community College, as part of their Continuing Education and Workforce Development courses, offers professional training for food service. The Culinary Arts Program is headed by C.I.A. trained Chef James Hornes, Director of Food Service and staff members and C.I.A. graduates, Michael Grossi, C.E.C and Rina Melendez, Pastry Chef.

The program offers Introduction to Food Service Preparation and requires 900 hours (28 weeks) for certification. It is a hands-on course that counts as six months of industry experience. Topics taught include sanitation and safety, menu building, stocks, soups and sauces, nutrition awareness, plate presentation, food costing, catering techniques, basic cooking methods, weight and measures, baking techniques, basic butchering and more. Training takes place in a commercial kitchen serving the student cafeteria.

The Basic Baking Course requires 550 hours and includes preparation of doughs for breads and rolls, doughs for cakes and pastries, oven prep, and the basics of cake decorating.
Kitchen Management is completed in 30 hours and is geared towards non-chef managers and supervisors to learn the back of the house. It includes kitchen management theory, inventory, cash flow, organization and production planning, as well as practical hands-on activities.

For information on hiring opportunities for your food service operation or restaurant, contact Sharon Ibrahim, Job Developer and Coordinator of Workforce Programs for PCCC at sibrahim@pccc.edu or 973.684.5728.

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Passaic County Community College founded in 1968, is a publicly supported two-year college located in Paterson, New Jersey. Situated ten miles west of New York City, PCCC is one of the fastest growing colleges in the region. The college offers associate in arts and associate in science degree programs that lead to transfers to four-year colleges, as well as Continuing Education and Workforce Development programs. In all, PCCC provides more than forty degree and certificate programs to over 7,000 students and over 2,000 Continuing Education students. Student activities, cultural programming, and intercollegiate athletics provide students with a variety of extracurricular experiences.

PCCC Main Campus
- Paterson, New Jersey

Wanaque Academic Center
- Wanaque, New Jersey

Public Safety Academy
- Wayne, New Jersey

PCCC Director of Food Service.................. Chef James Hornes
PCCC Culinary Staff.............................. Chef Michael Grossi, C.E.C.
PCCC Culinary Staff.............................. Chef Rina Melendez, Pastry Chef
Wanaque Food Service Coordinator.......... Francisco Hernandez
Director of Continuing Education.............. Jennifer Dudley
Job Developer/Coordinator of Workforce Programs.............. Sharon Ibrahim
PFG-AFI Foodservice.......................... Jeff Frank, Senior Account Manager
Jim Weiss, District Sales Manager

(l to r) Jeff Frank, PFG-AFI; Chef James Hornes, PCCC; Jennifer Dudley, PCCC