

JNST OOOF

Thus., 6:00-9:00pm

Johnston Culinary Arts

2 units

Prof. Kelly Hankin

Facilitator: Michael Johnson

The JNST culinary school from home, dorm kitchen, or anywhere you can cook. Resident Italian chef Michael Johnson has curated an online class that will give you the baseline skills necessary to start your journey to become a chef, work in a kitchen, or even drastically improve the quality of your meals at home. Synchronously and asynchronously, we will delve into the culinary arts through video modules, weekly live discussions and demonstrations, and homework that you make and eat for yourself. For those looking to enter the culinary work force, Chef Michael Johnson will be available for one-on-one or independent group meetings to aid your chances getting a job (Interview skills, resume building, first impressions, etc.). For those who have no interest in entering this field of work, this class will drastically improve your home meals by taking all the necessary steps that professional chefs do to give you restaurant quality food. Remember though, the people you feed and nourish will benefit the most from your refinement and hard work.