



CCSF Culinary Arts

Molly Kelly

MOLLY'S BACKGROUND

Molly Kelly's family has been in the catering business for generations. Her grandparents started Knights Catering, now her mom runs it. "Everyone that worked there was like family, they were the people that came over for Thanksgiving and Christmas." Molly attended client meetings with her mom and waitressed at parties on weekends, but she never seriously considered getting into the family business. After high school, Molly went to Fresno State majoring in theater, then moved to New York to pursue an acting career. But, after a few years, she wanted to come home. "I didn't really want to get into the acting scene in San Francisco, but I still wanted to do something creative."

WHAT BROUGHT MOLLY TO CCSF

Moving back to the Bay Area, Molly saw the family business in a new light. She saw the creativity and passion in culinary arts and realized she'd never actually learned to cook! "I mean, I cooked a little bit, helped my mom brine a turkey for Thanksgiving, stuff like that. I was never a hands-on chef. I definitely never baked; the extent of my baking was one of those boxes that you just add eggs and water." Molly's mother and her grandmother had come through the Culinary Arts Management program at CCSF and it seemed like the perfect way to "get back into the swing of doing something creative and doing something right."

MOLLY'S CCSF EXPERIENCE

At CCSF, Molly's interest in culinary arts has grown and evolved. "We have chefs

