

CULINARY ARTS, ASSOCIATE OF APPLIED SCIENCE



Program Information

Do you love food? Do you enjoy cooking? Do you have a taste for a fast-paced, high-energy career in the kitchen? Do you dream of being the next celebrity chef? If so, San Jacinto College can help your dreams come true! Our program allows you to work within the industry while you build your education. If your ambitions are more specific, you can also choose to specialize as an assistant cook, baker, or baker's helper, or in basic cooking or specialty foods.

The San Jacinto College Culinary Arts program:

- Provides basic education and training for cooks and apprentice chefs, and
- Places emphasis on the development of technical food preparation and service skills, understanding of the principles of food composition, experience in the use of maintenance of professional food service equipment, and basic supervisory skill.

Accreditation by American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC) assures that a program is meeting at least a minimum of standards and competencies set for faculty, curriculum, and student services.

Program Accreditation

American Culinary Federation Education Foundation Accrediting Commission (ACFEFAC)

American Culinary Federation
6816 Southpoint Pkwy Ste 400
Jacksonville, FL 32216
904-824-4468
Fax: 904-940-0741

Career Opportunities

The Culinary Arts program can help prepare students for employment in the following areas of the culinary industry:

- Hotels
- Restaurants
- Private clubs

Earning Potential

Chef and Head Cook: \$58,239 per year¹

¹ Source: texaswages.com (<http://texaswages.com>), median salary Gulf Coast region, 2023

For more information, students may contact North campus at 281-998-6350, x7759.

Campus

North Campus

Information

The Culinary Arts program provides basic education and training for cooks and apprentice chefs. Sequential courses provide for development of technical food preparation and service skills, understanding of the principles of food and beverage composition, experience in the use and maintenance of professional food service equipment, and basic development of supervisory skills.

Students enrolling into San Jacinto College programs with external learning experiences (i.e., clinical, practicum, externship, cooperative, etc.) will be required to comply with the immunization requirements and policies of the clinical/external learning sites to engage in all clinical/external learning experiences. Vaccination requirements at clinical/external learning sites are implemented pursuant to the independent authority of such facilities and are not mandated by San Jacinto College. Failure to meet the immunization requirements mandated by clinical/external learning sites may limit a student's ability to complete the program and/or may delay the student's graduation date. San Jacinto College does not process exemptions, and students should address potential vaccination exemptions directly with the clinical/external learning site.

Associate of Applied Science Degree

The Culinary Arts program provides basic education and training for student chefs. Culinary courses teach development of technical food preparation and service skills. Student chefs also learn principles of food and beverage composition, experience, use, and maintenance of commercial restaurant equipment, and develop basic supervisory skills.

The Culinary Arts program is American Culinary Federation (ACF) certified and is currently the only culinary arts program with this certification at the community college level in the greater Houston area. The ACF is widely recognized as the most prestigious accreditation in the nation for a culinary education program. Upon graduation, students will be Certified ACF Culinarians.

Plan of Study

3CULA

First Term		Credits
CHEF 1205	Sanitation and Safety	2
CHEF 1401	Basic Food Preparation	4
CHEF 2302	Saucier	3
Mathematics		3
CHEF 1340	Meat Preparation and Cooking	3
Credits		15

Second Term

RSTO 1313	Hospitality Supervision	3
CHEF 1441	American Regional Cuisine	4
IFWA 1318	Nutrition for the Food Service Professional	3
CHEF 1310	Garde Manger	3
ENGL 1301	Composition I	3
Credits		16

Third Term

CHEF 1445	International Cuisine	4
PSTR 1301	Fundamentals of Baking	3
RSTO 2301	Principles of Food and Beverage Control	3
BCIS 1305	Business Computer Applications	3
Select one of the following:		3
SPCH 1311	Introduction to Speech Communication	
SPCH 1315	Public Speaking	
SPCH 1318	Interpersonal Communication	
SPCH 1321	Business and Professional Speech	
Credits		16

Fourth Term

RSTO 2431	Food Service Management	4
CHEF 2365	Practicum (or Field Experience) - Culinary	3
or HAMG 2305	Arts/Chef Training or Hospitality Management and Leadership	
Language, Philosophy and Culture (Humanities) or Creative Arts (Fine Arts)		3
Social and Behavioral Sciences or Government/Political Science or American History		3
Credits		13
Total Credits		60

Capstone Experience: CHEF 2365 Practicum (or Field Experience) - Culinary Arts/Chef Training or HAMG 2305 Hospitality Management and Leadership