

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.

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: \$58,577 per year¹

¹ Source: texaswages.com (<http://texaswages.com>), median salary Gulf Coast region, 2019

For more information, students may contact North campus at 281-998-6150, 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.

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

North Campus

3CULA

First Term		Credits
CHEF 1205	Sanitation and Safety	2
CHEF 1401	Basic Food Preparation	4
PSTR 1301	Fundamentals of Baking	3
IFWA 2446	Quantity Procedures	4
MATH 1332	Contemporary Mathematics (Quantitative	3
	or MATH 1314 Reasoning) (or higher)	
	or College Algebra	
Credits		16
Second Term		Credits
RSTO 1313	Hospitality Supervision	3
CHEF 1314	A La Carte Cooking	3
CHEF 1445	International Cuisine	4
CHEF 2302	Saucier	3
ENGL 1301	Composition I	3
Credits		16
Third Term		Credits
IFWA 1318	Nutrition for the Food Service Professional	3
CHEF 1310	Garde Manger	3
	or IFWA 1319 or Meat Identifying and Processing	
RSTO 2301	Principles of Food and Beverage Control	3
BCIS 1305	Business Computer Applications	3
Speech		3
Credits		15
Fourth Term		Credits
RSTO 2431	Food Service Management	4

CHEF 2365	Practicum (or Field Experience) - Culinary Arts/Chef Training	3
	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