

CULINARY ARTS, ASSOCIATE OF APPLIED SCIENCE



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.