

CULINARY ARTS, ASSOCIATE OF APPLIED SCIENCE

Campus
North Campus



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.