

# CULINARY ARTS, CERTIFICATE OF TECHNOLOGY

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## 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.

## Certificate of Technology

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.