

# CULINARY ARTS, CERTIFICATE OF TECHNOLOGY

<sup>1</sup> Source: [texaswages.com](http://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



## 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 year<sup>1</sup>