

CULINARY ARTS - CHEF TRAINING/ RESTAURANT MANAGEMENT, OCCUPATIONAL CERTIFICATE



Program 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.

The San Jacinto College Culinary Arts - Chef Training/Restaurant Management, Occupational Certificate:

- Provides training for supervisory positions in commercial food service, and
- Is structured to cover the various operations of restaurants, hotel food service, cafeterias, coffee shops, catering, and other areas of food service specialty.

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

Students who obtain a certificate or degree in restaurant management pursue careers as managers in:

- Hotels,
- Restaurants,
- Private clubs,
- Cruise lines,
- Country clubs, and
- Sports venues.

Earning Potential

Food Service Manager. \$61,905 per year¹

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

For more information, students may contact North campus at 281-476-1501, x1353.

Campus

North Campus

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Program of Study

Central Campus
6CULA-CTRM

First Term		Credits
CHEF 1205	Sanitation and Safety	2
CHEF 1401	Basic Food Preparation	4
PSTR 1301	Fundamentals of Baking	3
IFWA 1318 or HECO 1322	Nutrition for the Food Service Professional or Nutrition and Diet Therapy	3
RSTO 1313	Hospitality Supervision	3
Credits		15
Total Credits		15

Capstone Experience: RSTO 1313 Hospitality Supervision