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
- Sports venues

Earning Potential
Food Service Manager median salary: $58,759 per year

For more information, please contact Central campus, 281-476-1501, x1353; or North campus, 281-998-6150, x7150.

Campuses
Central Campus
North Campus

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.

Program of Study
Central Campus
6CULA-CTRM

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
</tr>
</thead>
<tbody>
<tr>
<td>First Term</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CHEF 1205</td>
<td>Sanitation and Safety</td>
<td>2</td>
</tr>
<tr>
<td>CHEF 1401</td>
<td>Basic Food Preparation</td>
<td>4</td>
</tr>
<tr>
<td>PSTR 1301</td>
<td>Fundamentals of Baking</td>
<td>3</td>
</tr>
<tr>
<td>IFWA 1318</td>
<td>Nutrition for the Food Service Professional</td>
<td>3</td>
</tr>
<tr>
<td>or HECO 1322</td>
<td>Nutrition and Diet Therapy</td>
<td></td>
</tr>
<tr>
<td>RSTO 1313</td>
<td>Hospitality Supervision</td>
<td>3</td>
</tr>
<tr>
<td>Credits</td>
<td></td>
<td>15</td>
</tr>
</tbody>
</table>

Capstone Experience: RSTO 1313 Hospitality Supervision

1 Source: texaswages.com (http://texaswages.com) Gulf Coast region, 2017