

CULINARY ARTS, RESTAURANT MANAGEMENT, OCCUPATIONAL CERTIFICATE



Program Information

The Culinary Arts program provides basic education and training for cooks and apprentice chefs. Sequential courses provide for the 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 - Restaurant Management, Occupational Certificate:

- Provides training for positions in commercial food service
- 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: \$67,194 per year¹

¹ Source: texaswages.com (<http://texaswages.com>), median salary Gulf Coast region, 2021

For more information, students may contact the North campus at 281-998-6350, x7759.

Campus

North Campus

Information

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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.

Plan of Study

6CULA-RM

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