

CULINARY ARTS - CHEF TRAINING/ RESTAURANT MANAGEMENT, OCCUPATIONAL CERTIFICATE

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

Campus

North Campus



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