

CULINARY ARTS, RESTAURANT MANAGEMENT, CERTIFICATE OF TECHNOLOGY



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.

Certificate of Technology

Certification from the American Culinary Federation (ACF) is one of the most prestigious honors that a learning culinarian can obtain. Our goal is to provide the highest level of instruction to give students knowledge, skills, and behaviors needed to transition to the next level of education or into a beneficial career in the ever-growing hospitality industry. The accreditation received from the ACF Educational Foundation allows us to adhere to the standards set forth by today's leading chefs and restaurant operators, and also allows students who graduate to do so with the official title of Certified Culinarian.

Plan of Study

4CULA-RSTR

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
Credits		12
Second Term		Credits
RSTO 1313	Hospitality Supervision	3
RSTO 2301	Principles of Food and Beverage Control	3
RSTO 2407	Catering	4
HAMG 1321	Introduction to Hospitality Industry	3
Credits		13
Third Term		Credits
HAMG 1340	Hospitality Legal Issues	3
IFWA 1205	Food Service Equipment and Planning	2
RSTO 1301	Beverage Management	3
RSTO 1304	Dining Room Service	3

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RSTO 1325	Purchasing for Hospitality Operations	3
ACNT 1303	Introduction to Accounting I	3
	Credits	17
	Total Credits	42

Capstone Experience: RSTO 1325 Purchasing for Hospitality Operations