



TOURISM & HOSPITALITY

# CULINARY ARTS

A.A.S. DEGREE/CERTIFICATE



**ACC**  
ALVIN COMMUNITY COLLEGE

## Enter the World of Culinary Arts and Broaden Your Technique and Creativity

Do you have the talent, creativity, and passion for preparing great food? The Alvin Community College Culinary Arts program can feed your passion and help develop your sensibilities and philosophy about food presentation, ingredients, cooking techniques and the overall dining experience.

With both degree and certificate options, our program will prepare you for a rewarding culinary career no

### Career Opportunities

Culinary job opportunities are everywhere, from next door to across the globe. With culinary skills, many students find work in restaurants, the hotel industry, pastry and specialty shops, cruise lines, and resorts, bakery and candy companies, catering services, institutional food service operations, and for themselves.

The Bureau of Labor statistics indicates that jobs in the Food Preparation and Serving industry is projected to grow 9 percent from 2016 to 2026. Chefs and Head Cooks in the Houston area earn an average yearly salary of \$45,490.

matter your experience level. You'll begin with the fundamentals and then take on advanced coursework building your skills and confidence. Our expert, experienced faculty will ensure you receive hands-on training in all culinary aspects. ACC's program provides you with all of the educational components required for certification through the American Culinary Federation.

### What Will I Study?

ACC's culinary arts program will prepare you for a wide variety of entry-level positions in the food service industry. The program includes a core of culinary arts courses that develop cooking skills and provide instruction in purchasing, cost control, sanitation, nutrition, and supervision. In addition, you'll receive a well-rounded academic experience including business, computer, and liberal arts courses preparing you for a successful career as a culinary professional.

#### For More Information:

**Website:** [www.alvincollege.edu/culinary-arts](http://www.alvincollege.edu/culinary-arts)

**Phone:** 281.756.3949

**Email:** [lbartosh@alvincollege.edu](mailto:lbartosh@alvincollege.edu)

**Your College**  **Right Now**

## CULINARY ARTS

Associate of Applied Science Degree – 60 credit hours

FIRST YEAR - FIRST SEMESTER	CREDITS
CHEF 1205 - Sanitation & Safety	2
CHEF 1301 - Basic Food Preparation	3
CHEF 2201 - Intermediate Food Preparation	2
CHEF 2302 - Saucier	3
HAMG 1324 - Hospitality Human Resources Management	3
PSTR 1301 - Fundamentals of Baking	3
SECOND SEMESTER	
CHEF 1302 - Principles of Healthy Cuisine	3
CHEF 1310 - Garde Manger <b>or</b>	
CHEF 1340 - Meat Preparation & Cooking	3
CHEF 1341 - American Regional Cuisine	3
CHEF 1345 - International Cuisine	3
IFWA 1310 - Nutrition & Menu Planning <b>or</b>	
IFWA 1318 - Nutrition for the Food Service Professional	3
THIRD SEMESTER	
BCIS 1305 - Business Computer Applications	3
CHEF 1264 - Practicum (or field experience)	
Culinary Arts/Chef Training	2
CHEF 1271 - Current Events in Culinary Arts	2
SECOND YEAR - FIRST SEMESTER	
+ENGL 1301 - Composition I	3
HAMG 1321 - Introduction to the Hospitality Industry	3
IFWA 1217 - Food Production & Planning	2
+MATH 1332 - Quantitative Reasoning	3
SECOND SEMESTER	
*CHEF 1265 - Practicum (or field experience)	
Culinary Arts/Chef Training	2
+Select from Creative Arts Core Curriculum <b>or</b>	
+Select from Language, Philosophy & Culture Core Curriculum	3
+PSYC 1300 - Learning Framework <b>or</b>	
+Select from Social & Behavioral Sciences Core Curriculum	3
RSTO 2301 - Principles of Food & Beverage Controls	3
CULINARY ARTS (A.A.S.) DEGREE	
	<b>60</b>

+ Denotes core requirement. Speak with Department Chair or Academic Advisor for proper course selection.

\* Capstone course

## CULINARY ARTS

Certificate – 38 credit hours

FIRST YEAR - FIRST SEMESTER	CREDITS
CHEF 1205 - Sanitation & Safety	2
CHEF 1301 - Basic Food Preparation	3
CHEF 2201 - Intermediate Food Preparation	2
CHEF 2302 - Saucier	3
HAMG 1324 - Hospitality Human Resources Management	3
PSTR 1301 - Fundamentals of Baking	3
SECOND SEMESTER	
CHEF 1302 - Principles of Healthy Cuisine	3
CHEF 1310 - Garde Manger <b>or</b>	
CHEF 1340 - Meat Preparation & Cooking	3
CHEF 1341 - American Regional Cuisine	3
CHEF 1345 - International Cuisine	3
IFWA 1310 - Nutrition & Menu Planning <b>or</b>	
IFWA 1318 - Nutrition for the Food Service Professional	3
THIRD SEMESTER	
BCIS 1305 - Business Computer Applications	3
*CHEF 1264 - Practicum (or field experience)	
Culinary Arts/Chef Training	2
CHEF 1271 - Current Events in Culinary Arts	2
CULINARY ARTS CERTIFICATE	
	<b>38</b>

\* Capstone course

## CULINARY MANAGEMENT

Certificate – 23 credit hours

FIRST YEAR - FIRST SEMESTER	CREDITS
CHEF 1205 - Sanitation & Safety	2
HAMG 1321 - Introduction to the Hospitality Industry	3
HAMG 1324 - Hospitality Human Resources Management	3
IFWA 1217 - Food Production & Planning	2
SECOND SEMESTER	
BCIS 1305 - Computer Applications I	3
CHEF 1271 - Current Events in Culinary Arts	2
IFWA 1318 - Nutrition for the Food Service Professional	3
RSTO 2301 - Principles of Food & Beverage Controls	3
THIRD SEMESTER	
*CHEF 1265 - Practicum (or field experience)	
Culinary Arts/Chef Training	2
CULINARY MANAGEMENT CERTIFICATE	
	<b>23</b>

\* Capstone course

## \*PROGRAM COSTS

Approximate costs for the *A.A.S. Degree program* are approximately \$5,269 for in-district students and \$7,519 for those out-of-district. This includes tuition and fees. Additional fees for books and supplies are approximately \$1,663.

Approximate costs for the *Culinary Arts Certificate program* are approximately \$3,248 for in-district students and \$4,996 for those out-of-district. This includes tuition and fees. Additional fees for books and supplies are approximately \$998.

Approximate costs for the *Culinary Management Certificate program* are approximately \$1,969 for in-district students and \$3,027 for those out-of-district. This includes tuition and fees. Additional fees for books and supplies are approximately \$760.

*\*Alvin Community College may change tuition rates and other fees without notice or when directed by the Board of Regents.*

*Alvin Community College is an equal opportunity institution. If you have a disability and need assistance or require special accommodations contact the Office of Disability Services at 281-756-3533 or ods@alvincollege.edu.*