

## Program Description

Do you have the talent, the creativity, and the passion for great food? Culinary Arts feeds your passion. Develop your own sensibilities and philosophy about food, ingredients, cooking techniques and dining.

The culinary arts program prepares students 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, students receive a well rounded academic experience including business, computer, and liberal arts courses preparing them for a successful career as a culinary professional. This program provides all of the educational components required for certification through the American Culinary Federation.

## 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. Taste success!

## Options

### Associate of Applied Science Degree

Culinary Arts.....65 credit hours  
(2 years)

### Certificate

Culinary Arts.....42 credit hours  
(1 year)

Culinary Management .....26 credit hours  
(1 year)

**For more information call 281-756-3949 or email [Chef@alvincollege.edu](mailto:Chef@alvincollege.edu).**

Alvin Community College does not discriminate against anyone on the basis of race, religion, color, sex, handicap, age, national origin, or veteran status. The College reserves the right to alter or discontinue courses and programs.



3110 Mustang Road  
Alvin, Texas 77511  
281-756-3500  
[www.alvincollege.edu](http://www.alvincollege.edu)

Revised 8/11

## Culinary Arts

Associate of Applied Science Degree

First Semester	credits
Basic Food Preparation	3
Fundamentals of Baking	3
Saucier	3
Intermediate Food Preparation	3
Sanitation and Safety	3
Hospitality Human Resources Management	3
Second Semester	credits
International Cuisine	3
American Regional Cuisine	3
Principles of Healthy Cuisine	3
Garde Manger	3
Nutrition for the Food Service Professional	3
Current Events in Culinary Arts	2
Third Semester	credits
Business Computer Applications or Microcomputer Applications	4
Practicum	3
Fourth Semester	credits
Composition I	3
Food Production and Planning	2
Elective-Math/Science Core Curriculum or Contemporary Mathematics for Tech	3
Introduction to the Hospitality Industry	3
Fifth Semester	credits
Elective-Visual & Performing Arts/Humanities	3
Learning Strategies or Elective-Social and Behavioral Science	3
Principles of Food and Beverage Controls	3
Practicum	3
<b>Culinary Arts (A.A.S.) Degree</b> – credit hours	<b>65</b>

## Culinary Arts

Certificate

First Semester	credits
Basic Food Preparation	3
Fundamentals of Baking	3
Saucier	3
Intermediate Food Preparation	3
Sanitation and Safety	3
Hospitality Human Resources Management	3
Second Semester	credits
International Cuisine	3
American Regional Cuisine	3
Principles of Healthy Cuisine	3
Garde Manger	3
Nutrition for the Food Service Professional	3
Current Events in Culinary Arts	2
Third Semester	credits
Business Computer Applications or Microcomputer Applications	4
Practicum	3
<b>Culinary Arts Certificate - credit hours</b>	<b>42</b>

## Culinary Management

First Semester	credits
Sanitation and Safety	3
Hospitality Human Resources Management	3
Food Production and Planning	2
Introduction to the Hospitality Industry	3
Second Semester	credits
Nutrition for the Food Service Professional	3
Current Events in Culinary Arts	2
Principles of Food and Beverage Controls	3
Business Computer Applications	4
Third Semester	credits
Practicum	3
<b>Culinary Management Certificate</b> - credit hours	<b>26</b>