



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:** [ltrigo@alvincollege.edu](mailto:ltrigo@alvincollege.edu)

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

## CULINARY ARTS

Associate of Applied Science Degree – 60 credit hours

FIRST YEAR - FIRST SEMESTER	CREDITS
+ENGL 1301 - Composition I	3
HAMG 1321 - Introduction to the Hospitality Industry	3
IFWA 1401 - Food Preparation I	4
PSTR 1301 - Fundamentals of Baking	3
SECOND SEMESTER	
CHEF 1341 - American Regional Cuisine	3
CHEF 2301 - Intermediate Food Preparation	3
IFWA 1427 - Food Preparation II	4
+MATH 1332 - Quantitative Reasoning	3
THIRD SEMESTER	
CHEF 1310 - Garde Manger	3
IFWA 1318 - Nutrition for the Food Service Professional	3
+SPCH 1318 - Interpersonal Communications	3
SECOND YEAR - FIRST SEMESTER	
+Select from Creative Arts Core Curriculum <b>or</b> +Select from Language, Philosophy & Culture Core Curriculum	3
CHEF 1445 - International Cuisine	4
CHEF 2331 - Advanced Food Preparation	3
PSTR 2331 - Advanced Pastry Shop	3
SECOND SEMESTER	
CHEF 2302 - Saucier	3
CHEF 2336 - Charcuterie	3
+Select from Social & Behavioral Sciences Core Curriculum	3
*CHEF 2380 - Cooperative Education-Culinary Arts/Chef Training <b>or</b> *CHEF 2371 - Portfolio Development	3
<b>CULINARY ARTS (A.A.S.) DEGREE</b>	<b>60</b>

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

\* Capstone course

## CULINARY ARTS

Certificate 1 – 26 credit hours

FIRST YEAR - FIRST SEMESTER	CREDITS
IFWA 1401 - Food Preparation I	3
HAMG 1321 - Introduction to the Hospitality Industry	3
PSTR 1301 - Fundamentals of Baking	3
SECOND SEMESTER	
CHEF 1341 - American Regional Cuisine	3
CHEF 2301 - Intermediate Food Preparation	3
IFWA 1427 - Food Preparation II	4
THIRD SEMESTER	
CHEF 1341 - Garde Manger	3
IFWA 1318 - Nutrition for the Food Service Professional	3
<b>CULINARY ARTS CERTIFICATE</b>	<b>26</b>

## CULINARY ARTS

Certificate 2 – 45 credit hours

FIRST YEAR - FIRST SEMESTER	CREDITS
HAMG 1321 - Introduction to the Hospitality Industry	3
IFWA 1401 - Food Preparation I	4
PSTR 1301 - Fundamentals of Baking	3
SECOND SEMESTER	
CHEF 1341 - American Regional Cuisine	3
CHEF 2301 - Intermediate Food Preparation	3
IFWA 1427 - Food Preparation II	4
THIRD SEMESTER	
*CHEF 1341 - Garde Manger	2
IFWA 1318 - Nutrition for the Food Service Professional	3
SECOND YEAR - FIRST SEMESTER	
CHEF 1445 - International Cuisine	4
CHEF 2331 - Advanced Food Preparation	3
PSTR 2331 - Advanced Pastry Shop	3
SECOND SEMESTER	
CHEF 2302 - Saucier	3
CHEF 2336 - Charcuterie	3
*CHEF 2380 - Cooperative Education-Culinary Arts/Chef Training <b>or</b> *CHEF 2371 - Portfolio Development	3
<b>CULINARY ARTS CERTIFICATE</b>	<b>45</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.

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