

CULINARY ARTS

A.A.S. DEGREE



Enter the World of Culinary Arts

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.

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, which is faster than average.

For More Information:

Website: alvincollege.edu/tdcj/

Phone: 281.756.3568

Email: tdcjprograms@alvincollege.edu

* <https://www.bls.gov/ooh/food-preparation-and-serving/chefs-and-head-cooks.htm>

The median annual wage for
chefs and head cooks was

\$58,920*

in May 2023.

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ALVIN COMMUNITY COLLEGE

TDCJ PROGRAMS

Culinary Arts Classes

IFWA-1401	Food Preparation I	4
HAMG-1321	Introduction to Hospitality Industry	3
PSTR-1301	Fundamentals of Baking	3
IFWA-1427	Food Preparation II	4
CHEF-2301	Intermediate Food Preparation	3
CHEF-1341	American Regional Cuisine	3
IFWA-1318	Nutrition for the Food Service Professional	3
CHEF-1310	Garde Manger	3
CHEF-1445	International Cuisine	4
CHEF-2331	Advanced Food Preparation	3
PSTR-2331	Advanced Pastry Shop	3
CHEF-2302	Saucier	3
CHEF-2336	Charcuterie	3
CHEF-2371	Portfolio	3
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Total # of Technical Hours		45

Culinary Academic Courses

ENGL-1301	Composition I	3
MATH 1322 (Plus MATH 0332, If Needed)		3
Creative Arts or Language, Philosophy & Culture		3
Social Behavioral Sciences PSYC-2301 or SOCI-1301		3
SPCH-1318		3
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Total # of Academic Hours		15