



Culinary Arts

Also see Pastry Arts

Department Website:

<http://www.collin.edu/hospitality>

Program Options:

AAS – Culinary Arts

Certificate Level 1 – Culinary Arts

Certificate Level 1 – Advanced Culinary Arts

Students completing the **Culinary Arts** program at Collin College will be qualified for a variety of hands-on food preparation positions and career advancement in the food service industry. The food service industry is the largest private sector employer in the United States. The curriculum at Collin College emphasizes a broad selection of hands-on food preparation courses, building on culinary foundation skills that will allow the student to be effective in a commercial kitchen environment. Collin College's culinary career education offers classes in the daytime and in the evening. The curriculum is designed by industry experts and taught by experienced food service management professionals. The degree program offers an Associate of Applied Science in Culinary Arts. A Certificate in Culinary Arts is also available.

TRANSFER

Students planning to transfer to a college or university should check with a Collin academic advisor. Also check the degree requirement of the intended transfer college prior to beginning this program to verify course degree applicability.

ACCREDITATION

The Culinary Arts Program is fully accredited by the American Culinary Federation Education Foundation. They may be contacted at:

180 Center Place Way
St. Augustine, FL 32095
800.624.9458

<http://www.acfchefs.org>

ADMISSION REQUIREMENTS

Students are required to attend mandatory Culinary Arts Orientation. Please visit the program website (<http://www.collin.edu/department/ihce/>) for dates and times.

Note: Culinary lab classes require extended periods of time standing in place, lifting heavy weights (up to 60 pounds), reaching, bending, and working around open flames and with cleaning chemicals.

AAS – Culinary Arts

60 credit hours

An American Culinary Federation (ACF) accredited program. Students will be eligible for Certified Culinarian (CC) upon graduation.

FIRST YEAR

First Semester

CHEF 1301 Basic Food Preparation ~
CHEF 1305 Sanitation and Safety ^{1,2} ~
CHEF 2331 Advanced Food Preparation ~
ENGL 1301 Composition I
HAMG 1321 Introduction to Hospitality Industry~

Second Semester

CHEF 1341 American Regional Cuisine ~
CHEF 1345 International Cuisine ~
IFWA 1310 Nutrition and Menu Planning ~
RSTO 1325 Purchasing for Hospitality Operations ~
GEN ED [Humanities / Fine Arts](#) course

Third Semester

MATH 1332 Contemporary Mathematics
(Quantitative Reasoning)
(See [Mathematics](#) options)
PSTR 1301 Fundamentals of Baking ~

SECOND YEAR

First Semester

CHEF 1310 Garde Manger ~
HAMG 1324 Hospitality Human Resources
Management ~
GEN ED [Social / Behavioral Sciences](#) course
ELECTIVE *

Second Semester

CHEF 1314 A La Carte Cooking (Capstone)
CHEF 2380 Cooperative Education – Culinary Arts
/ Chef Training ~
RSTO 1304 Dining Room Service
SPCH 1321 Business and Professional
Communication
(See [Speech](#) Options)

~ Taught in eight-week format

1 Certification in ServSafe

2 Certification in Food Protection Management

* Elective (3 credit hours): CHEF 1302 ~, CHEF 2302 ~,
CHEF 2336 ~, HAMG 1313 ~, HAMG 1340 ~, HAMG 2301
~, HAMG 2332 ~, HAMG 2337~, IFWA 1319 ~, PSTR
1305~, PSTR 1306~, PSTR 2301~, RSTO 2307~ or TRVM
2301

Certificate Level 1 – Culinary Arts

24 credit hours

FIRST YEAR

First Semester

CHEF	1301	Basic Food Preparation ~
CHEF	1305	Sanitation and Safety ^{1,2} ~
CHEF	2331	Advanced Food Preparation ~
PSTR	1301	Fundamentals of Baking ~

Second Semester

CHEF	1310	Garde Manger (Capstone) ~
CHEF	1341	American Regional Cuisine ~
CHEF	1345	International Cuisine ~
IFWA	1310	Nutrition and Menu Planning ~

~ Taught in eight-week format

1. Certification in ServSafe

2. Certification in Food Protection Management

Certificate Level 1 – Advanced Culinary Arts

12 credit hours

Prior to being admitted to this program, students must provide official documentation showing they have earned a Certificate or AAS in Culinary Arts

FIRST YEAR

First Semester

CHEF	2302	Saucier ~
IFWA	1319	Meat Identifying and Processing~

Second Semester

CHEF	1302	Principles of Healthy Cuisine ~
CHEF	2336	Charcuterie (Capstone) ~

~ Taught in eight-week format