

Welcome to Collin College's Culinary & Pastry Arts Student Orientation

Revised: July 2026



Program History

Lodging Mgmt.- 1997

Culinary Arts AAS- 1999

Pastry Arts AAS- 2009

**ACF/ACPHA Accredited
in 2016**



IHCE Mission Statement

The Institute of Hospitality & Culinary Education (IHCE) prepares students for the demands of the fast-paced hospitality and foodservice industry.

We are committed to developing skills, strengthening character, work ethic, and challenging the student's intellectual and creative curiosity.

IHCE Program

AAS Degree Programs

✓ Culinary Arts

Associate of Applied Science (AAS) Degree
60 credit hours



✓ Pastry Arts

Associate of Applied Science (AAS) Degree
60 credit hours



IHCE Culinary/Pastry Program

Certificate Programs:

- **Culinary Arts Certificate**
24 credit hours
- **Pastry Arts Certificate**
24 credit hours



Cost of Degrees

AAS Culinary Arts – 60 credit hours

In County - Culinary Arts AAS Total:	\$5,135 (\$86/credit hour)
Out of County - Culinary Arts AAS Total:	\$7,595 (\$126/credit hour)
Out of State - Culinary Arts AAS Total:	\$11,195 (\$187/credit hour)

AAS Pastry Arts- 60 credit hours

In County - Pastry Arts AAS Total:	\$5,260 (\$88/credit hour)
Out of County - Pastry Arts AAS Total:	\$7,720 (\$129/credit hour)
Out of State - Pastry Arts AAS Total:	\$11,320 (\$189/credit hour)

Cost of Certificates

Certificate- Culinary Arts – 24 credit hours

In County - Culinary Arts Cert. Total:	\$2,249 (\$94/credit hour)
Out of County - Culinary Arts Cert. Total:	\$3,233 (\$135/credit hour)
Out of State - Culinary Arts Cert. Total:	\$4,673/\$195/credit hour)

Certificate- Pastry Arts- 24 credit hours

In County - Pastry Arts Cert. Total:	\$2,469 (\$103/credit hour)
Out of County - Pastry Arts Cert. Total:	\$3,453 (\$144/credit hour)
Out of State - Pastry Arts Cert. Total:	\$4,893 (\$204/credit hour)

ACF Accredited Program

❖ **AAS Culinary Arts = CC** (certified culinarian)

❖ **AAS Pastry Arts = CPC** (certified pastry culinarian)

Upon graduating with an AAS degree in Culinary and/or Pastry Arts, Collin College will submit your certification application directly to the ACF. You will receive a 1-year ACF membership and 5-year certification as a CC or CPC in either September or March depending on your completion date.

Applications are completed at your AAS capstone course, CHEF1314 AlaCarte or PSTR2331 Advanced Pastry Shop



Sample of Transfer Universities

1. Texas Womans University



2. University of Houston



3. Business and Hotel Management School Switzerland



4. Texas Tech



5. University of North Texas



6. Tarleton State University
(Member of the Texas A & M University System)



7. Texas A&M University Commerce



Visit North Texas Community College Consortium

www.ntxccc.org/pathways

Culinary/Pastry Faculty

Chef Jill McCord

Professor of Pastry Arts

- ❖ B.S. Health Education
 - Eastern Illinois University, Illinois
- ❖ A.S. International Baking & Pastry
 - Florida Culinary Institute, Florida
- ❖ Office: PRC - A162
- ❖ Phone: 972-377-1057
- ❖ JMcCord@collin.edu

Culinary/Pastry Faculty

Chef Andrew Jardim, CEC

Professor of Culinary Arts, Discipline Lead

- ❖ A.O.S. Culinary Arts
 - Culinary Institute of America
- ❖ ACF Certified Executive Chef (CEC)
- ❖ Office: PRC - A164
- ❖ Phone: 972-377-1752
- ❖ ajardim@collin.edu

Culinary/Pastry Faculty

Chef Ronald Reczek

Professor of Culinary Arts

- ❖ **A.O.S. Culinary Arts**
 - Johnson & Wales University
- ❖ **B.S. Food Service Management**
 - Johnson & Wales University
- ❖ **MBA Master of Business Administration**
 - Texas A&M University
- ❖ **Office: PRC - A163**
- ❖ **Phone: 972-377-1773**
- ❖ **RReczek@collin.edu**

Culinary/ Pastry Staff

Culinary Lab Coordinator Sara Newberry

- ❖ Office: PRC - A154
- ❖ Phone: 972-377-1068
- ❖ snewberry2529@collin.edu

Culinary Lab Assistant Reldon Caddy

- ❖ Office: PRC - A155
- ❖ Phone: 972-377-1084
- ❖ rcaddy@collin.edu

Culinary/ Pastry Staff

Student Storeroom Clerk- TBD

- Maintains kitchen labs and storeroom

Culinary Steward- Ken Holland

- Maintains kitchen equipment and kitchen labs
- Resource for sanitation "best practices"

Your Program Career Coach

Mr. John Hines

**Workforce Programs Career
Coach**

- ❖ Office: PRC- H-210C
- ❖ Phone: 972 -377-1733
- ❖ JHines@collin.edu

Registration questions ??

- ❖ After attending a Culinary/Pastry orientation you will be granted a **permit override** for the upcoming semester for CHEF1301 and PSTR1301 courses.
- ❖ **This orientation is the only way receive a permit override.**
- ❖ **Registration assistance or to clear holds---**Please contact jhines@collin.edu

[Collin College Course Registration Link](#)

How Our Lab Class Schedule Works

EXPRESS CLASS FORMAT

- ❖ Kitchen Lab Courses are 8 weeks long.
- ❖ The classes meet twice a week
- ❖ Each lab class is approximately 5 hours long.
- ❖ There are morning, mid-day, and evening classes. *Mon-Thurs, AM have the most class offerings.*

Outline of Typical Culinary/ Pastry Arts Class

- Student arrives to lecture on time and having check their cougar email account & course CANVAS access
- Students must be in full uniform in all kitchen lab classes
- Be prepared to start 1st class with:
 - ✓ Notebook
 - ✓ Class Textbook(s)!
 - ✓ 4x6 index recipe cards or recipe book
 - ✓ Pocket notebook
 - ✓ Pen/pencil/black Sharpie marker
 - ✓ Class handouts
 - ✓ Handheld Calculator (Not a cell phone)



Outline of Typical Culinary/ Pastry Arts Class

- Hands on cooking/baking lab in either:

A151 - Advanced Food Prep Kitchen

A152 - Basic Skills Kitchen

A153 - Baking and Pastry Kitchen

-Food tasting & critique

- Kitchen clean up

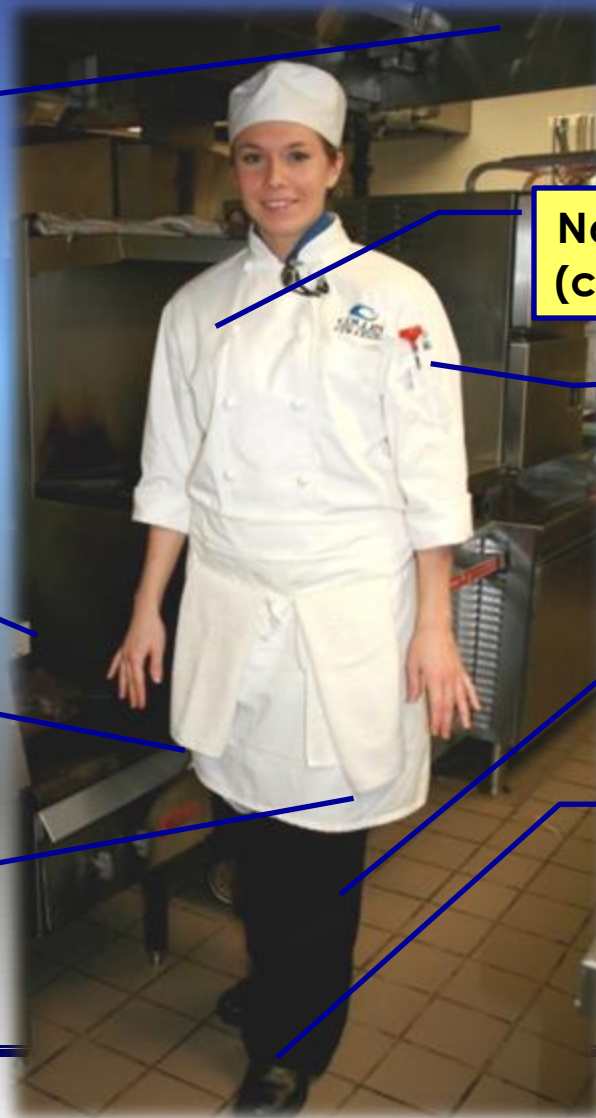


Required Supplies for all Kitchen Lab Classes

(includes first class day)

- 1. Complete Culinary/Pastry Arts Uniform**
- 2. Tool Kits and Course Required Supplies**
- 3. Course Required Textbooks**

1. Full Uniform



Chef Beanie Hat, No Ear or Facial Jewelry

Nothing on Wrists or Hands, Only a Wedding Band

White Side Towels

White Apron

Name Tag (Blue or Black) (color depends on major)

Pressed Collin Logo Chef Coat with, Digital Thermometer, Sharpie & 6" Stainless Steel Ruler

Pressed Plain Black Pants

Black, Non-slip shoes (not canvas) with black or white ankle socks

1. Full Uniform continued...

- ✓ Face masks are optional for all Collin College lecture and lab classes. **Be sure to speak loudly in labs if you choose to wear a face mask.**
- ✓ Chef's beanie hat \$12
- ✓ 2 Nametags (2-week lead time) \$16.00
 - blue for culinary
 - black for pastry
- ✓ White double-breasted chef's jacket ~with Collin logo
Approx. \$25-30 (depends on size)

...all prices are subject to change without notice



1. Full Uniform continued...

- ✓ **Black chef pants** \$25-\$30
(depends on size)
- ✓ **Black leather non-slip shoes, must cover heel**
- ✓ **White Utility apron** \$8
- ✓ **Plain white t-shirt worn under chef coat**
- ✓ **White Side towels** \$1.50
- ✓ **White or Black cotton socks – ankle length or higher**

2. Tool Kits and Supplies

✓ **Required Mercer Brand Knife Kit sold in bookstore includes:**

- ☐ 8" Chef's Knife
- ☐ 3.5" Paring Knife
- ☐ 10" Serrated Slicing Knife
- ☐ 3.5" Tourne' Knife
- ☐ 6" Boning/Utility Knife
- ☐ 12" Honing Steel
- ☐ 3 Knife Sheaths & 1 Knife Roll/Bag

Grand Total = \$165 + tax (a \$350 value)

For both Culinary and Pastry with approximate prices

- ✓ Digital Thermometer- \$18
- ✓ Stainless Steel Measuring Spoons -\$5
- ✓ Peeler, Smooth Blade-\$8
- ✓ Six-inch Metal Pocket Ruler - \$2
(available at Lowes or Home Depot)
- ✓ Hair Nets- \$0.25
- ✓ Beard Guards- \$0.05



Required Culinary / Pastry Tools :

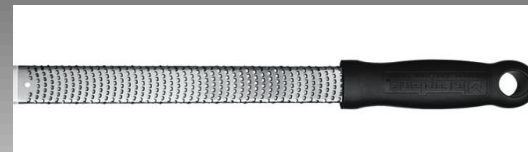
1. Digital Scale (oz/grams)-
(Must have 11 lb. capacity & NSF label)



2. Offset spatula large and small (Pastry)



3. Micro plane for zesting citrus



3. Textbooks for 1st Classes

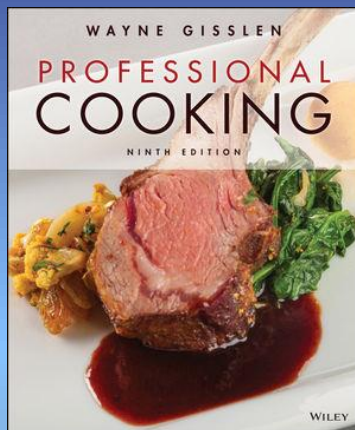
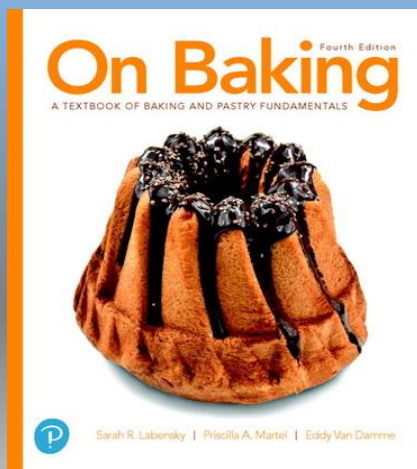
For PSTR 1301

On Baking

Labensky, Martel,

Van Damme, 4th Ed.

***Used in two Pastry Arts
classes***

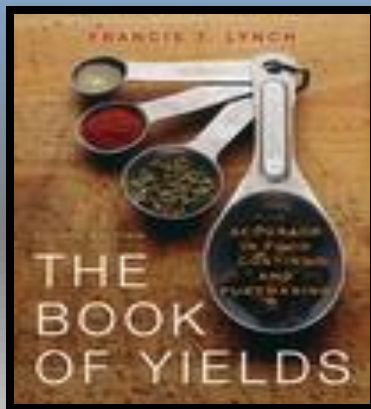


For CHEF 1301

Professional Cooking

Wayne Gisslen, 10th Ed.

***Used in three Culinary Arts
classes***



**For all CHEF & PSTR
Classes**

The Book of Yields:

Francis T. Lynch, 8th Ed.

Required uniform items, knife, tool kits and books are available at

Frisco Campus Bookstore

Other tool sources: **ACEMART 10% off with student ID**

(Note: All kitchen equipment must have NSF and/or CE designation for commercial use)



Kitchen Protocol

Full uniform must be worn in the Culinary Arts and Pastry Kitchens.

Students are not permitted to enter lab class without full uniform as per ACF & Frisco Health Code standards.

If you are "out of uniform" and sent out of class, you can return to class once your uniform is complete with lab points deduction for improper mise en place & lateness.

Uniform must be clean and wrinkle-free. It is advisable to bring an extra apron to class.

Fingernails must be trimmed & clean No nail polish or fake nails.

The nail cannot go over the fingertip.

Jewelry is limited to a metal wedding band. DO NOT wear anything on hands & wrists.

Absolutely no earrings or facial piercings allowed in the kitchen labs.

Any visible facial hair must be contained within a beard guard purchased at student's expense.

Kitchen Protocol continued

Your hair cannot touch your collar. Hair must be contained and/or restrained. Hairnets are worn for hair that cannot be contained within a hat.

No chewing gum, drinking or eating, other than taste-testing, is permitted inside the Kitchen Labs.

No cell phone usage in the culinary lab kitchens, as per of Frisco Health Department

No food shall leave the Institute for Hospitality & Culinary Arts facility without Instructor approval

No personal effects in the kitchen, book bags, purses, coats etc.

Lockers are provided next to labs. Students need to bring their own locks for their lockers. Lockers must be vacated daily.

Kitchen Protocol continued

- ❖ Attendance is extremely important! All classes build off the previous class and prior course skills & knowledge.
- ❖ Three lab class absences result in a final grade of "F".
- ❖ Classes cannot be made up!
- ❖ Two late class arrivals or departures equal one absence.
- ❖ If you are not present for class, you can receive a grade of **zero** for that lab session. *Partial credit may be granted for pre-lab submissions in CANVAS.*
- ❖ Each student is graded daily on the five following categories:
 1. Proper use of tools, knives, and equipment
 2. Mise-en-place / class preparedness
 3. Presentation of finished product
 4. Sanitation (start to finish)
 5. Class participation and personal responsibility

Grade Standards

❖ CHEF 1305 Sanitation & Safety

A **minimum grade of "C"** to pass course.

Note: A valid ServSafe Food Protection Manager certificate is collected in CHEF1341 and PSTR1310

❖ PSTR1301 Fundamentals of Baking

A **minimum grade of "C"** to pass course and move onto next level pastry classes

❖ CHEF 1301 Basic Food Preparation

A **minimum grade of "C"** to pass course and move onto Chef 2331 and Chef 2302

❖ CHEF 2331 Advanced Food Preparation

A **minimum grade of "C"** to pass course and move onto next level Culinary classes.

Level 1 Culinary Certificate

Classes in blue are suggested to be included in your first semester as a full-time student

CHEF 1305

Safety & Sanitation, 8-week Express

CHEF 1301

Basic Food Preparation, 8-week Express

CHEF 2331

Advanced Food Preparation, 8-week Express

IFWA 1310

Nutrition and Menu Planning, 16-week

PSTR 1301

Fundamentals of Baking, 8-week Express

CHEF 2302

Saucier, 8-week Express

CHEF 1341

American Regional Cuisine, 8-week Express

CHEF 1310

**Garde Manger, 8-week Express
(Level 1 Cert. Capstone)**

Suggested Degree Course Sequence

AAS Culinary

Classes in Blue Suggested in First Semester as Full Time Student

CHEF 1305	Safety & Sanitation, 8 week Express
CHEF 1301	Basic Food Preparation, 8 week Express
HAMG 1321	Introduction to Hospitality, 8 week Express
CHEF 2331	Advanced Food Preparation, 8 week Express
IFWA 1310	Nutrition and Menu Planning, 16 week
CHEF 2302	Saucier, 8 week Express (concurrent or after CHEF2331)
PSTR1301	Fundamental of Baking, 8 week Express
CHEF 1341	American Regional Cuisine, 8 week Express
RSTO 1325	Purchasing, 16 week
CHEF 1310	Garde Manger, 8 week Express
CHEF 1345	International Cuisine, 8 week Express
HAMG 1324	Hospitality Human Resources, 16 week
CHEF 2380	Culinary Co-op, 16 week
CHEF 1314/RSTO 1304	(AAS Capstone) A La Carte/Dining Room Service, 16 week

Suggested Degree Course Sequence

Cert. 1 Pastry **Classes in Blue Suggested in First Semester as Full Time Student**

CHEF 1305	Safety and Sanitation, 8-week express
PSTR 1301	Fundamentals of Baking, 8-week express
PSTR 2301	Chocolates & Confections, 8-week express
CHEF 1301	Basic Food Preparation, 8-week express
IFWA 1310	Nutrition and Menu Planning, 16-week
PSTR 1305	Breads & Rolls, 8-week express
PSTR 1306	Cake I, 8-week express
PSTR 1310	Pies, Tarts, & Teacakes, 8-week express

Note: Does not include AAS General Education (Gen. Ed)
Core classes. Gen. Ed. classes may be scheduled as needed.



Suggested Degree Course Sequence

AAS Pastry

Classes in Blue Suggested in First Semester as Full Time Student

PSTR 1301	Fundamentals of Baking, 8 week express
CHEF 1305	Safety and Sanitation, 8 week express
CHEF 1301	Basic Food Preparation, 8 week express
HAMG 1321	Introduction to Hospitality, 8 week express
PSTR 2301	Chocolates & Confections, 8 week express
HAMG 1324	Hospitality Human Resources, 16 week
IFWA 1310	Nutrition and Menu Planning, 16 week
PSTR 1305	Breads & Rolls, 8 week express
RSTO 1325	Purchasing, 16 week
PSTR 1306	Cake I, 8 week express
PSTR 1310	Pies, Tarts, & Teacakes, 8 week express
PSTR 2307	Cake Decorating II, 8 week express
PSTR 2380	CO-OP, 16 week
PSTR 1312	Laminated Dough, Pate a Choux, and Donuts, 8 week Express
PSTR 2331	(Capstone) Advanced Pastry, 8 week express

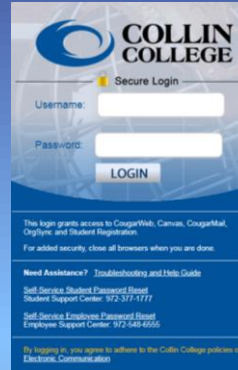
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Communications

✓ **CougarWeb**

✓ **CougarMail**



✓ **Facebook:** <https://www.facebook.com/collincollegepastry/>

✓ **Instagram:**
<https://www.instagram.com/collincollegepastry/>

Culinary/Pastry Student Organization

- *"The Culinary Club"* :a Student run organization
- Enrich your college experience!!!
- Get involved - become an officer or member
- The students drive the activities with funds requested from Collin College
- It's absolutely free!

Thank you for coming to our Culinary & Pastry Student Orientation! Now for the Tour!



ANY QUESTIONS??