



TEXARKANA COLLEGE

Culinary Arts | Associate of Applied Science

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LIST OF COURSES

CHEF 1401—Basic Food Prep
 IFWA 2346—Quantity Proceed
 CHEF 1214—A La Carte Cooking
 CHEF 1305—Sanitation & Safe.
 RSTO 1313—Hosp. Supervision
 RSTO 1325—Purch for Hosp
 HAMG 1221—Intro To Hosp.
 CHEF 2301—Int., Food Prep
 PSTR 1301—Fund. Of Baking
 CHEF 1310—Garde Manger
 CHEF 1345—International Cuis.
 RSTO 1221—Menu Magmt
 CHEF 1480—Co-Op Chef Trng
 DITA 1300—Diat. Manager
 LEAD 1100—Dev. w/Crit.Think
 SPCH 1315—Public Speaking
 ENGL 1301—Composition I
 BCIS 1305 OR EDUC 1300
 College Level Math or Natural Science
 Social Science Elective
 Art/Drama/Music Elective
 *Degree plan subject to change from year to year

SEMESTER 1	SEMESTER 3
CHEF 1401	CHEF 1480
HAMG 1221	CHEF 1345
CHEF 1305	IFWA 2346
RSTO 1313	DITA 1300
RSTO 1325	
SEMESTER 2	SEMESTER 4
LEAD 1100	SPCH 1315 (core)
CHEF 1310	ENGL 1301 (core)
CHEF 2301	BCIS 1305 or EDUC 1300 (core)
CHEF 1214	College Level Math (core) or Natural Science
PSTR 1301	Social Science Elective (core)
RSTO 1221	Art/Drama/Music Elective (core)

LEARNING OUTCOMES/MARKETABLE SKILLS

Critical Thinking | Teamwork | Communication | Professionalism | Problem Solving | Costumer Service | Organization | Time Management

EDUCATIONAL OPPORTUNITIES

B.A.A.S. Texas A&M - Texarkana

CAREER OPPORTUNITIES

Executive Chef | Sous Chef | Baker | General Manager | Pastry Chef | Cruise Ship Chef | Banquet Chef | Caterer | Personal Chef | Private Chef | Resort Chef | Instructor | Food Service Director | Nutritionist | Food Service Manager

HIGH SCHOOL ENDORSEMENTS

Business and Industry | Multi-Disciplinary

LINKS TO COLLEGES & PROFESSIONAL ORGANIZATIONS:

<http://tamut.edu/Academics/Colleges-and-Departments/CASE/Undergraduate-Programs/BAAS/BAAS%20Program.html>
<http://www.restaurant.org/Home—Serve Safe Managerial Certification and Manage First Certifications for Industry>

Start Smart. Finish Strong.

Culinary Arts

Are you the next gluten-free gourmet? Is the world waiting for your vegan bistro, or do you just make the best barbecue brisket on the planet? Whatever drives you, from locally-grown produce to exotic cuisines, if food is your passion, this program has your recipe for success. With 990,000 individual restaurant locations in the U.S. alone and head cooks in Texas making as much as \$70,000 annually, the culinary industry has never been more promising or profitable.

PROGRAMS AVAILABLE

Associate of Applied Science
Culinary Arts 1-Year Certificate
Hospitality 1-Semester Certificate

WHAT YOU'LL LEARN

Methods & science of cooking | Classical, American & international cuisining | Baking & Garde Manager (French for "keeper of the food") | Managerial skills | Purchasing & menu management | Customer service & marketing | Hospitality supervision & leadership

TYPICAL JOBS AFTER COMPLETION (*Varies based on degree/certificate chosen*)

Cook
Chef
Line Cook
Caterer
Executive Chef
Sous Chef
Banquet Chef
Grill Cook

MEDIAN PAY

\$49,310 per year for food service managers in the Texarkana area.

JOB OUTLOOK

Job opportunities for food service managers are expected to grow by 5% over the next 10 years.

OTHER INTERESTS

If you're interested in Culinary Arts, you may be interested in these other programs in Professional & Public Service as well: Business Administration | Child Development | Criminal Justice Administration | Cosmetology | Drug & Alcohol Abuse Counseling | Fire Academy | Office Careers

In our Career Spotlight Magazine that you can get on campus or online at texarkanacollege.edu/careerspotlight, you'll find an overview of Texarkana College's career and technical programs. Explore our programs and think hard about what to do for the rest of your life. We can help you get there by starting smart and finishing strong! When you're ready, give our Enrollment Services staff a call at (903) 823.3012 or visit texarkanacollege.edu/tour to schedule your campus visit.



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TC does not discriminate on the basis of race, color, national origin, sex, disability, or age in its programs or activities. The following person has been designated to handle inquiries regarding the nondiscrimination policies:
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