Culinary Arts | Associate of Applied Science
Brandon Washington | Dean of Workforce | brandon.washington@texarkanacollege.edu | 903.823.3232

LIST OF COURSES
CHEF 1401—Basic Food Prep
IFWA 2346—Quantity Proceed
CHEF 1214—À 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 Mgmt
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

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.

TEXARKANA COLLEGE
2500 N. Robison Rd. I Texarkana, TX 75599
texarkanacollege.edu I 903.823.3456

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:
Human Resources Director, 2500 N. Robison Rd., Texarkana, TX, 75599 (903) 823-3017 human.resources@texarkanacollege.edu