



# TEXARKANA COLLEGE

## Culinary Arts | Associate of Applied Science

Thomas Holt | Director of Workforce Education | thomas.holt@texarkanacollege.edu | 903.823.3232

### 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 Magrnt  
 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 & catering | 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.

## CAREER COACH AND CAMPUS TOURS

Visit [texarkanacollege.edu/careercoach](http://texarkanacollege.edu/careercoach) to take a short Career Assessment quiz to help you determine what career paths may be right for you. You can also use this site to browse the programs that Texarkana College offers to help get you there.

Once you've decided Texarkana College might be a place for you to start, give our Enrollment Services staff a call at (903) 823.3012 or visit [texarkanacollege.edu/tour](http://texarkanacollege.edu/tour) to schedule your campus visit.

## TEXARKANA COLLEGE

2500 N. Robison Rd. | Texarkana, TX 75599  
[texarkanacollege.edu](http://texarkanacollege.edu) | 903.823.3456

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