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 | 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 cuising | 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 opportunties for food service managers are expected to grow by 5% over the next 10 years.

CAREER COACH AND CAMPUS TOURS

Visit <u>texarkanacollege.edu/careercoach</u> 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 <u>texarkanacollege.edu/tour</u> to schedule your campus visit.

TEXARKANA COLLEGE

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