

# CULINARY ARTS

## PROGRAM DETAILS

Do you love everything about food? TSTC is the right place for you to immerse yourself in all things culinary. From institutional dining to international cuisine, you can build a rewarding and exciting career. Bon appétit!



### Culinary Assistant Pathway

Course	Course Name	Credit Hours
CHEF 1205	Sanitation and Safety (PS-L1)	2
IFWA 1205	Food Service Equipment and Planning (PS-L1)	2
IFWA 1218	Nutrition for the Food Service Professional	2
IFWA 1401	Food Preparation I	4

### Culinary Assistant Certificate I

Course	Course Name	Credit Hours
CHEF 1205	Sanitation and Safety (PS-L1)	2
IFWA 1205	Food Service Equipment and Planning (PS-L1)	2
IFWA 1401	Food Preparation I	4
IFWA 1218	Nutrition for the Food Service Professional	2
IFWA 1427	Food Preparation II	4
PSTR 1301	Fundamentals of Baking	3
<b>COMPLETE AT LEAST 3 CREDITS FROM THE FOLLOWING</b>		
RSTO 1304	Dining Room Service	3
RSTO 1380	Cooperative Education- Restaurant, Culinary, and Catering Management/Manager	3

## Culinary Arts Program of Study

With our training, you'll master all aspects of a kitchen, from basic culinary skills to more advanced techniques. Learn all about the specifics of foods, from meats and fish to bread and pastry. You will also become knowledgeable in the nutritional value of food, management of food costs, and food preparation in a professional setting. From soups to nuts, you'll gain the skills to launch a new career.

TSTC AWARDS	Median Wage
Dual Enrollment Pathway	Min-\$10/Hour
Certificate I	Min- \$12/Hour
Certificate I	\$12-\$16/Hour
Certificate II	\$15-\$20/Hour
Associate of Applied Science	\$28/Hour

## CAREER OPPORTUNITIES



### Industry-Based Certifications

- ServSafe Manager

In TSTC's Culinary Arts program, you'll learn both basic and specialized culinary principles and techniques. In our fully functional industrial kitchens, you'll get hands-on experience in food preparation, menu planning, catering, butchering and more. For you pastry lovers, you'll be excited to learn sugar and chocolate work, cake decorating and more. Whatever your culinary passion, get the experience you need to put culinary skills to work in restaurants, hotels and resorts, catering and other places.

# Culinary Arts Course Information (PEIMS)

## Level 2

COURSE NAME	SERVICE ID	PREREQUISITES	COREQUISITES
<b>CHEF 1205 Sanitation and Safety (PS-L1)</b> / Culinary Arts	13022600 (2 credits)	None	None
<b>IFWA 1205 Food Service Equipment and Planning (PS-L1)</b> / Foundations of Restaurant Management	N1302268 (2 credits)	None	None

## Level 4

COURSE NAME	SERVICE ID	PREREQUISITES	COREQUISITES
<b>IFWA 1218 Nutrition for the Food Service Professional/</b> Food Science	13023000 (1 credit)	3 units of Science, including chemistry and Biology	None
<b>IFWA 1401 Food Preparation I/</b> Practicum in Culinary Arts	13022700 (2 credits)	Culinary Arts	None