**PROGRAM FACT SHEET**

CULINARY ARTSA55150

This curriculum provides specific training required to prepare students to assume positions as trained culinary professionals in a variety of foodservice settings including full service restaurants, hotels, resorts, clubs, catering operations, contract foodservice and health care facilities.

Students will be provided theoretical knowledge/practical applications that provide critical competencies to meet industry demands, including environmental stewardship, operational efficiencies and professionalism. Courses include sanitation/safety, baking, garde manger, culinary fundamentals/production skills, nutrition, customer service, purchasing/cost control, and human resource management.

Graduates should qualify for entry-level opportunities including prep cook, line cook, and station chef. American Culinary Federation certification may be available to graduates. With experience, graduates may advance to positions including sous chef, pastry chef, executive chef, or foodservice manager.

**Awards**

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| **Associate Degree:** Culinary Arts (A55150) | **Length of Program:** 5 Semesters  **Prerequisite:** High School Diploma & 1 Unit of Algebra, Placement Test Equivalent |
| **Diploma:** Food Truck Management Diploma (D55150) | **Length of Program:** 4 Semesters  **Prerequisite:** High School Diploma & 1 Unit of Algebra, Placement Test Equivalent |
| **Certificate:** Food Service Fundamentals Certificate (C55150C4) | **Length of Program:** 1 Semester  **Prerequisite:** High School Diploma, Placement Test Equivalent |
| **Certificate:** Culinary Foundations Certificate (C55150C5) | **Length of Program:** 2 Semesters  **Prerequisite:** High School Diploma, Placement Test Equivalent |
| **Certificate:** Culinary Foundations Certificate (C55150H2) | **Length of Program:** 2 Semesters  **Prerequisite:** Placement Test Equivalent |

**Work-Based Learning Requirements/Opportunities:** For Work-Based Learning education requirements/opportunities please see the appropriate Program Sequencing sheet.

**License or Certification Information:** None Required

**Program Information Contact:**

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| Curriculum Chairperson: Sabrina Santucci  Telephone Number: (910) 486-7385  Office Location: Horace Sisk, Room 700A  Email: [santuccs@faytechcc.edu](mailto:santuccs@faytechcc.edu) | Department Office: Horace Sisk, Room 616 D  Telephone: (910) 678-8295  FTCC Web Site: [FTTC Website](http://www.faytechcc.edu/) |

**Application Deadlines:** The program is designed for a student to enter during the fall semester. A student may enter at other times with approval of the Department Chairperson.

**Scholarship/Title IV Financial Aid/VA Services:** Scholarships/Title IV Financial Aid/Veteran's assistance may be available for associate degrees. Certificates and diplomas that fall under this program/area of study **may or may not be eligible** for Scholarship/Title IV Financial Aid/VA Services. Please contact the Financial Aid Office, Student Center, Room 2; Telephone (910) 678-8242. Veterans Services, General Classroom Building, Room 202, (910) 678-8580.

**Child Care Financial Assistance Information:**

Telephone: (910) 678-8486

Revised: 02/12/24