

# CULINARY ARTS

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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.

## Programs

- Culinary Arts Certificate (<https://courseleaf.johnstoncc.edu/programs/business-technologies/culinary-arts/culinary-arts-certificate/>)
- Culinary Arts Degree (<https://courseleaf.johnstoncc.edu/programs/business-technologies/culinary-arts/culinary-arts-degree/>)
- Service Management Certificate (<https://courseleaf.johnstoncc.edu/programs/business-technologies/culinary-arts/service-management-certificate/>)